

Spicy Shrimp Scampi with Crostini Recipe

Serves 4-6

Ingredients:

1 sourdough baguette
2 tbsp (30 mL) extra virgin olive oil
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2 tbsp (30 g) unsalted butter
1½ lbs (680 g) shrimp, peeled and deveined with tails intact
2 cloves garlic, minced
1 jalapeno, finely diced
½ red bell pepper, finely diced
⅓ cup (80 mL) dry white wine
½ lemon, juiced and zested
1 tbsp flat leaf parsley, minced
Salt and pepper to taste

Directions:

Preheat oven to 375°F (190°C).

Cut baguette into ¼ inch (6 mm) thick pieces, on a bias. Place pieces onto a baking sheet and drizzle with oil and season with salt. Bake for 20 to 25 minutes or until lightly browned and crisp.

While the crostinis bake, place the oil and butter into a large skillet and melt over medium-high heat. Season shrimp with salt and pepper and add to the pan. Sauté for 2 minutes.

Add garlic, jalapeno and bell pepper and continue to sauté for one minute. Turn the shrimp over and stir. Continue to sauté for 1 minute.

Pour the wine and lemon juice over the shrimp and stir. Once $\frac{3}{4}$ liquid has evaporated stir in the parsley and season with salt and pepper.

Transfer the shrimp onto a large plate and serve with warm crostinis.