



MERRY SHRIMP MARTINIS

SeaPak shrimp scampi ceviche with tomato's and a blend of sauces brings the flavor to any party.

Yield: 6

INGREDIENTS

- 1 pk. 12 oz SeaPak Shrimp Scampi, frozen
- 1 Unit (14.5 oz) diced tomato
- 1 tsp. Lemon Zest
- 1 tsp. Horseradish
- 1 tsp. Worcestershire sauce
- 2 tsp. Hot sauce
- 6 Unit Celery Sprigs
- Garlic Crostini
- Thinly sliced ciabatta bread
- 1/2 C reserved SeaPak® Shrimp Scampi butter



DIRECTIONS

- 1 Cook Shrimp according to package
- 2 Preheat large skillet 1-2 minutes on medium-high heat. Preheat oven to 400°F.
- 3 Place shrimp in skillet and sauté for 7 minutes. Pour off 1/2 cup of scampi butter and reserve for crostini.
- 4 Brush reserved scampi butter on bread slices. Place on baking sheet and bake for 10 minutes.
- 5 Add tomatoes, lemon zest, horseradish, Worcestershire sauce and hot sauce to skillet. Stir to incorporate. Bring to simmer.
- 6 Portion shrimp into serving dishes. Garnish with celery sprigs and garlic crostini.