



SCAMPI BRUSCHETTA

SeaPak shrimp scampi bruschetta is a beautiful dish that pairs well with anything

Yield: 12



INGREDIENTS

- 1 pk. 12 oz SeaPak Shrimp Scampi, frozen
- 1 Unit French baguette, cut into 1/2" slices
- 2 Unit Roma tomatoes, seeded and diced
- 2 Unit basil leaves, stemmed and finely chopped

DIRECTIONS

- 1 Preheat oven to 425°F. Sauté the shrimp according to package directions. Once shrimp are fully cooked, remove pan from heat.
- 2 Brush scampi sauce on the top of French baguette slices. Place baguette slices on baking pan in oven and bake for 8 to 10 minutes.
- 3 Remove toasted baguette slices from the oven. Place diced tomato and basil on each bread slice.
- 4 Top with 2 to 3 shrimp per slice of bread. Drizzle remaining scampi sauce over shrimp and bread according to taste.