



Shrimp Avocado Garlic Bread



Ingredients:

- 1 loaf ciabatta (or sourdough) bread, cut into slices
- ⅓ cup garlic butter (recipe on last page)

Garlic Shrimp:

- 2 teaspoons garlic, minced
- 1 teaspoon sweet paprika
- Juice of half a lemon (about 1-2 tablespoons)
- 1 pound shrimp, no tail, peeled and deveined
- ¼ cup fresh parsley, finely chopped

Avocado Salad:

- Cooked shrimp (see above)
- 1 avocado, cubed
- 1 cup grape (or cherry) tomatoes, halved
- Juice of half a lemon (about 1-2 tablespoons)
- Salt to season

Method:

1. Preheat oven to grill/broil settings on medium - high heat. Place bread on a baking tray lightly greased with cooking oil spray or oil.
2. Spread a thin layer of garlic butter on each slice (you should between 12-15 slices).
3. Grill/broil until golden. Remove and set aside. (While garlic bread is baking, prepare the rest of your ingredients while keeping an eye on your bread.)

For The Garlic Shrimp: Combine garlic, paprika, lemon juice and shrimp in a bowl and mix well to combine the ingredients. Add salt to season (to your tastes). Drizzle about a teaspoon of oil into a large frying pan or skillet. When pan is hot, add the shrimp and cook for about 3 minutes on each side, until no longer opaque in color, and cooked through (being careful not to overcook them). Take off the heat and add the parsley. Set aside to cool slightly.

Salad: Combine the avocado, tomato, lemon juice, and salt in a bowl, mixing well to combine. Add the shrimp, and fold through gently. Spoon shrimp and avocado mixture onto toasted garlic bread. Serve warm or slightly cooled!



Garlic Butter

**Ingredients:**

- ½ cup butter (or spread of choice), softened at room temperature
- 2 garlic cloves , minced (or 1 teaspoon garlic powder)
- 2 tablespoons fresh chopped parsley
- Salt to taste (if using unsalted butter)

Instructions:

1. Add all ingredients into a small serving bowl, and mix until combined