



## *Garlic Shrimp Crostini with Avocado*



### **Ingredients:**

- 1 Baguette, sliced into ½ inch thick rounds
- 2 TBLSs of olive oil
- 1 Pound of shrimp, peeled and deveined
- 4 Cloves of garlic, minced
- 1 tsp Smoked paprika
- 1 Large avocado, peeled, pitted, and mashed
- 1 TBLS of lime juice
- ¼ Cup of fresh cilantro, chopped
- ¼ tsp of red pepper flakes (optional, for heat)
- Salt and pepper to taste

### **Method:**

1. Toast the baguette: Preheat your oven to 400°F. Arrange the baguette slices on a baking sheet, and brush both sides with olive oil. Toast in the oven for about 5-7 minutes until golden and crisp. Set aside.
2. Cook the shrimp: In a large skillet, heat 1 TBLS of olive oil over medium heat. Add the minced garlic and cook until fragrant, about 1 minute. Add the shrimp, smoked paprika, salt, and pepper. Cook the shrimp for 2-3 minutes on each side until they are pink and cooked through. Remove from heat.
3. Prepare the avocado spread: In a bowl, mash the avocado with lime juice, salt, and pepper. Stir in the chopped cilantro.
4. Assemble the crostini: Spread a generous layer of avocado on each toasted baguette slice. Top with 1-2 shrimp on each slice. Sprinkle with red pepper flakes if you like a bit of heat.
5. Serve: Arrange the crostini on a platter and serve immediately.

### **Notes:**

For added flavor, you can drizzle a bit of balsamic glaze over the top before serving. You can prepare the avocado spread and toast the baguette slices ahead of time for quicker assembly.