



Garlic Shrimp Crostini

Experience the pleasures of Spain!

Sautéed garlic shrimp are placed on cheese-topped crostini.

Savory Cheese Crostini

- 24 slices French bread, cut 1/4 inch thick
- 2 tablespoons olive oil
- 4 ounces cream cheese, softened
- 1 package (3.5-4 ounces) goat cheese
- 3/4 teaspoon **Pantry Italian Seasoning Mix**
- 1 garlic clove, pressed

Garlic Shrimp Topping

- 2 tablespoons butter or margarine
- 3 garlic cloves, pressed
- 12 ounces uncooked small shrimp, peeled and deveined (about 50 shrimp)
- 1/4 cup finely diced red bell pepper
- 2 tablespoons snipped fresh parsley



Other variations of this recipe can be found in Season's Best® Recipe Collection Spring/Summer '05.

1. For crostini, preheat oven to 375°F. Place bread slices on **Rectangle Stone**; lightly brush with oil. Bake 10-12 minutes or until light golden brown; remove from oven. In **Classic Batter Bowl**, combine cream cheese, goat cheese, seasoning mix and garlic; set aside.
2. For shrimp, heat butter in **Large (10-in.) Skillet** over medium-high heat until melted and bubbly. Press garlic into skillet using **Garlic Press**. Add shrimp and bell pepper; cook and stir 3-5 minutes or until shrimp are pink and opaque. Remove from heat; stir in parsley.
3. To serve, spread each crostini with cheese mixture. Top with two of the shrimp; serve immediately on **Simple Additions® Entertaining Set**.

Yield: 24 appetizers

Nutrients per serving (1 crostini): Calories 150, Total Fat 6 g, Saturated Fat 2.5 g, Cholesterol 10 mg, Carbohydrate 17 g, Protein 7 g, Sodium 250 mg, Fiber 1 g

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