



Scampi Bruschetta Appetizer

Prep Time: 8 minutes

Cook Time: 15 minutes

Makes: 10 - 15 servings

- 1 carton (12 oz) SeaPak® Shrimp Scampi, frozen
- 1 French baguette, cut into ½” slices
- 2 Roma tomatoes, seeded and diced
- 2 basil leaves, stemmed and thinly chopped

PREHEAT oven to 415°.

SAUTÉ the shrimp according to package directions. Once shrimp are fully cooked remove pan from heat.

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.

REMOVE toasted baguette slices from the oven. Place diced tomato and basil on each bread slice. Top with 2 to 3 shrimp per slice of bread. Drizzle remaining scampi sauce over shrimp and bread according to taste.

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