

Spicy Shrimp Toast

Chef Al Ian

36 servings

Ingredients:

2 Baguettes, thinly sliced
2 lbs large shrimp
2 tbsp chives and parsley
½ tsp red pepper flakes
½ tsp lemon zest
½ tsp paprika
Olive oil
Salt
Pinch of cayenne pepper
Marinara sauce
Chopped chives

Preparation:

Preheat oven to 425 degrees.

Brush olive oil on sliced baguettes arranged in a single layer on a baking sheet.

Sprinkle lightly with salt.

Bake until lightly browned, 5 to 7 minutes.

Let cool slightly then top with Shrimp mixture.

Toss shrimp with the chives, parsley, red pepper flakes, lemon zest, paprika, and cayenne pepper.

Drizzle mixture with olive oil and mix. Grill the mixture 2 to 3 minutes on each side.

Spread each baguette slice with marinara sauce, top with shrimp mixture, drizzle with olive oil and sprinkle with chopped chives