



Shrimp Bruschetta

serves 6

presented by Eric Souder of Middle Spoon Catering

- 1 large or 2 small shallots, thinly sliced
- 1 clove garlic, chopped
- 1 pound extra-large shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 6 Roma tomatoes, chopped
- 1/4 cup white wine
- 1/4 cup low-sodium chicken stock
- 3 tablespoons chopped fresh basil leaves
- 1 packed cup arugula, chopped
- 1/2 cup Goat cheese, at room temperature

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Toast Bread with olive oil and light salt and pepper. Keep warm until ready to serve.

In a hot non-stick skillet combine olive oil, garlic, salt, pepper, shallots, and sliced shrimp.

Sautee gently until very lightly colored, do not over cook.

Add white wine to deglaze pan.

Add tomatoes and chicken stock to pan, simmer for two mins.

Remove from heat, add chopped arugula and basil.

Lightly smear goat cheese over warm toast.

Gently spoon shrimp and tomato mixture over toast.

Drizzle with olive oil and kosher salt to taste.



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