

GRILLED SHRIMP

Crostini

makes 12 pieces

6 slices of crusty Italian bread
 1 tbsp PASTENE Balsamic Vinegar
 ¼ cup PASTENE Extra Virgin Olive Oil
 1 tbsp fresh tarragon, chopped
 1 garlic clove, minced
 12 large raw shrimps, shelled and deveined
 4 PASTENE Roasted Peppers, cubed
 PASTENE Extra Virgin Olive Oil for brushing
 fresh tarragon for garnish
 freshly ground pepper

- 6 • Cut each bread slice in half diagonally. Brush with oil and toast lightly. Reserve.
- 5 mL • In a bowl, combine vinegar, oil, tarragon, garlic and pepper to taste. Toss shrimps in mixture until well coated. Cover bowl and let marinate in refrigerator 30 minutes.
- 60 mL • Remove shrimps from marinade and grill over medium heat for 6 minutes on each side, or until tender, brushing with marinade occasionally.
- 15 mL • Arrange pepper cubes on toast. Top with shrimps and garnish with tarragon.
- 1
- 12
- 4

