

**Spicy
Bruschetta**

Buffalo

Shrimp

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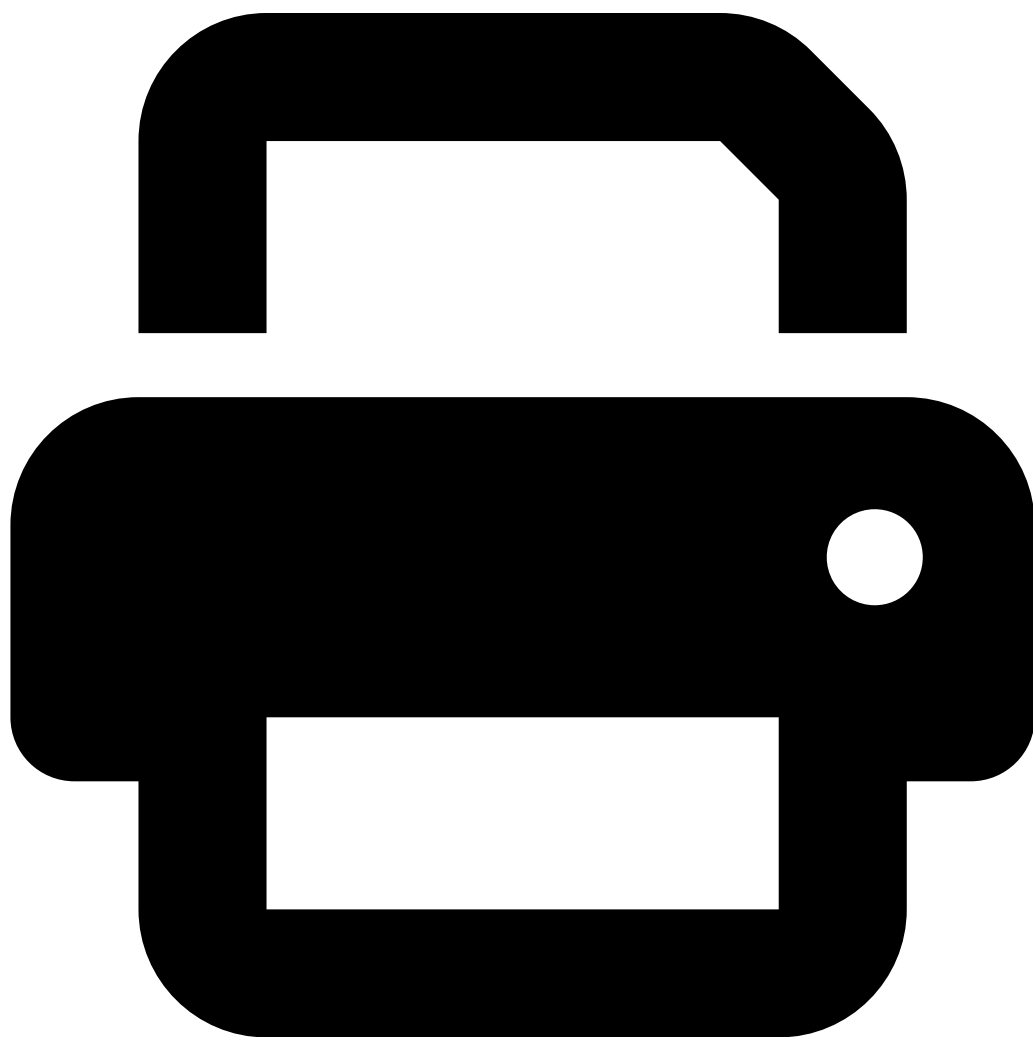
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Spicy Buffalo shrimp bruschetta , crispy Italian bread, topped with large spicy shrimp, sprinkled with crispy bacon, and celery, carrot slaw, served with my homemade ranch dressing for dipping or drizzle.

Really you guys it doesn't get much better than this when it comes to bruschetta. This is such a decant, rich recipe it's prefect for lunch or a light dinner.

You can control the heat by using less hot sauce, it also doesn't matter what kind of bread you use, as long as it's substantial enough to hold the spicy shrimp and slaw. You don't want soggy or bread that falls apart when you pick it up.

I use crusty Italian bread, if the bread is stale it's even better. The bread can be toasted ahead of serving, heck you can even toast it and freeze it for easy prep.

This recipe is so versatile if you want you can roast the

shrimp instead of sauteing, and don't use bacon for a lighter version,

when using this method I use my toaster oven/ air fryer so I don't heat up my kitchen using my large wall ovens, also saves money

Things to know about this spicy Buffalo shrimp Bruschetta

This spicy Buffalo shrimp bruschetta has come a long way from what bruschetta started like, with just a mixture of chopped tomatoes, balsamic, garlic, and basil spooned over olive-oil brushed slices of toasted bread.

Now you can find almost any kind of flavor with so many variations of topping making bruschettas perfect for breakfast, lunch or like this spicy Buffalo shrimp, that's decant enough enough for weeknight family dinners or Saturday night dinner with friends.

If you make this delicious bruschetta please leave me a comment and don't forget to tag me on Instagram, that's my favorite part!!!

Spicy Buffalo Shrimp Bruschetta



Juicy Buffalo shrimp are layered over crispy pesto toast and

topped with a crunchy homemade slaw for a bold, flavor-packed appetizer that's perfect for entertaining.

- 6 slices toasted Italian country bread
- $\frac{1}{2}$ lb large shrimp
- 2 slices bacon
- 4 stalks celery finely chopped
- 3 carrots grated
- $\frac{1}{2}$ red onion chopped
- 2 tbsp each Italian parsley, thyme, oregano and garlic
- $\frac{1}{2}$ cup franks hot sauce
- $\frac{1}{2}$ stick butter melted
- $\frac{1}{2}$ cup prepared pesto

1. Cut bread on a diagonal
2. Spread bread with pesto toast until golden brown
3. Cook bacon until crispy remove from pan cut into small dice reserve pan and bacon fat
4. Make slaw by mixing, carrots, celery and onion toss with 1 tablespoon red wine vinegar, 3 tablespoons olive oil and 1 tablespoons prepared hot sauce
5. Make the hot sauce by mixing the melted butter with the hot sauce, garlic, oregano, Italian parsley thyme, salt and pepper to taste
6. Reserve 1 tablespoon for the slaw
7. Marinate the shrimp in the hot sauce for 1 to 2 hours or overnight
8. Remove shrimp from marinate shake excess liquid off
9. Saute shrimp in reserved saute pan on medium high heat 2 to 3 minutes per side

10. Assemble the pesto toast by topping with celery slaw and 2 to 3 shrimp
11. Sprinkle with Additional herbs serve with lemon wedges