

# **Pesto Shrimp Bruschetta**

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This Pesto Shrimp Bruschetta is perfect when you're looking for a filling appetizer or a light lunch.

Succulent large shrimp coated with pesto, sautéed in a delicious sauce flavored with salty crispy prosciutto makes this the perfect topping for the toasted Italian bread smeared with pesto, then topped with tangy feta cheese.

## **Here's How I made this Pesto Shrimp Bruschetta**

When I made this Pesto Shrimp Bruschetta, I started by slicing some good quality Italian bread on a diagonal into roughly 1/2 inch thickness, and toasting it, in my toaster oven/ air fryer. This step can be done ahead of time even the day before.

Next I defrosted the shrimp in cold water for a quick thaw, this or defrosting the shrimp in the refrigerator overnight are the best methods of defrosting food.

Finally in a large saute pan, I sautéed some red onion and garlic, threw in a hand full of tomatoes, deglazed the pan with chicken stock you can use white wine if you prefer, then I sautéed the shrimp to a beautiful sear, and topped the toast with the shrimp and some feta cheese.

If you make this recipe please let me know how it goes. Leave me a comment. And please don't forget to tag me on Instagram with your creations. I love hearing from you, It's my favorite

part!!!

## Ingredients

- 1/2 Lb. large cleaned shrimp
- 1/2 loaf Italian bread cut into 1/2 inch slice
- 2 slices prosciutto thinly sliced
- 1/2 cup pesto sauce plus 1/3 cup to brush on bread
- 1/3 cup chicken stock
- 1 cup feta cheese
- 1/2 cup diced tomatoes
- 1 Tbs. each chopped Italian parsley and basil
- 2 Tbs. butter
- 1 Tbs. olive oil
- 1/3 cut chopped red onion
- 1 Tbs. chopped garlic

## Instructions

1. Toast bread then spread lightly with pesto set aside
2. Toss shrimp in the pesto sauce set aside
3. Meanwhile in a large sauté pan bring the butter and oil to medium heat
4. Add the onion and garlic saute until tender and just beginning to brown
5. Add the prosciutto saute until crisp
6. Deglaze the pan with the chicken broth simmer about 5 minutes
7. Add the shrimp cook just until shrimp is cooked through 4 to 5 minutes
8. Add the Italian parsley and basil
9. Top toast with shrimp sprinkle with feta cheese... ENJOY