

Recipe Name: Shrimp Walnut Bruschetta Recipe Flavored With Cheesy Dip

Diet Type:

Course: Appetizer

Cuisine: Italian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 250 grams Shrimps - cleaned and deveined	4
• 1 Baguette - cut into slices	
• 3 cloves Garlic - finely chopped	
• 1/4 cup Green olives - chopped	
• 1/4 cup Walnuts - roughly broken	
• 4 tablespoons Del Monte Cheesy Dip	
• 3 sprig Dill leaves - chopped	
• Salad leaves - (rocket leaves or any other salad leaf)	
• Extra Virgin Olive Oil - as required	
• Butter - as required	
• Salt - as needed	
• Black pepper powder - as needed	
• Red Chilli flakes - as needed	

Preparation

- Heat the pan and toast the slices until brown and crisp.
- You can also toast it in preheated oven at 180 C for 10 minutes until crisp and roasted.
- Take the baguette slices out of the pan and set aside.
- Add garlic and saute until golden and aromaticAdd shrimps and toss on high for a minute.
- Cook for 5 to 6 minutes until the shrimp is nicely seared and done.
- Season with salt pepper and chili flakes.
- Take it off the heat and keep the shrimp aside.
- In a bowl, add butter tossed prawns, walnuts, dill leaves, lemon zest, olives and mix.



- Stir in the Del Monte Cheesy Dip and mix well until combined.
- Check for salt and season if required and adjust to taste.
- Now, take the baguette slices and smear one side of the slices with Del Monte Cheesy Dip and top it with prepared Shrimp Walnut Mayo Mixture.
- Place the Shrimp Walnut Mayo Bruschetta on serving platter and serve with rocket leaves as an appetizer for parties.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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