

Cheesy Shrimp Garlic Bread

Cooking class, Phillis Carey, 2018



Servings: 6

NOTE: Buy a thin ciabatta loaf if possible, i.e. you do not want height with this as it will be too bready.

1. Preheat oven to 375°F. In a large skillet over medium heat, melt butter (if you have bacon fat on hand, use that). Add chopped shrimp and season with salt and pepper. Cook until pink and cooked through, about 3-4 minutes, then stir in tomatoes and garlic and cook until fragrant, about one more minute. Remove from heat and cool.

2. Transfer shrimp to a bowl and mix with mayo, lemon juice, zest mozzarella and Parm. Season with more salt and pepper.

3. Spread shrimp mixture onto bread and add toppings: more Mozzarella, Fontina, Parm. Bake until bread is crispy and cheese is bubbly and golden on top, 18-20 minutes. Remove from oven and add parsley immediately (so it sticks to the bubbly cheese). Cool for 2-4 minutes only, then cut into stick-sized portions and serve.

- 2 tablespoons unsalted butter
- 1 1/2 packages shrimp, cleaned, chopped
- salt and pepper to taste
- 2 tomatoes, diced
- 3 cloves garlic, minced
- 1/4 cup mayonnaise
- 1 tablespoon fresh lemon juice
- 1 teaspoon lemon zest
- 1/2 cup mozzarella cheese, grated
- 1/4 cup Parmigiano-Reggiano cheese, grated
- 1 small ciabatta loaf, halved horizontally, lengthwise

TOPPING:

- 1/2 cup mozzarella cheese, grated
- 1/4 cup Fontina cheese, grated
- 1/4 cup Parmigiano-Reggiano cheese, grated
- 1/4 cup fresh parsley, chopped

Per Serving (excluding unknown items): 393 Calories; 20g Fat (46.1% calories from fat); 13g Protein; 41g Carbohydrate; 3g Dietary Fiber; 38mg Cholesterol; 548mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Fat.

Carolyn T's Blog: tastingspoons.com