



20-MIN MEAL

CREAMY SHRIMP BRUSCHETTA

with Monterey Jack Cheese on Baguette Toasts



HELLO

SHRIMP BRUSCHETTA

Creamy, crispy, bite-size toasts that'll be no small hit at your holiday party

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 520



Demi-Baguette
(Contains: Wheat)



Lemon



Smoked Paprika



Monterey Jack Cheese
(Contains: Milk)



Scallions



Shrimp
(Contains: Shellfish)



Cream Cheese
(Contains: Milk)

START STRONG

We recommend serving this recipe as an appetizer at your holiday get-together. It feeds about six people as a part of a larger spread.

BUST OUT

- Baking sheet
- Strainer
- Paper towel
- Medium pot
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 6-person | 12-person

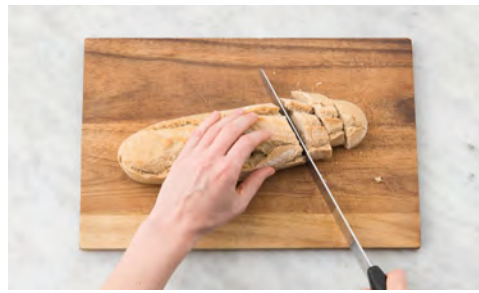
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|------------------------|---------------|
| • Demi-Baguette | 1 2 |
| • Scallions | 2 2 |
| • Lemon | 1 1 |
| • Shrimp | 10 oz 20 oz |
| • Smoked Paprika | 1 tsp 2 tsp |
| • Cream Cheese | 3 oz 6 oz |
| • Monterey Jack Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH
Abalone Vinho Espumante, NV

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT OVEN AND SLICE BREAD

Adjust rack so that it is about 4 inches from broiler and preheat broiler to high. Cut **baguette** into ½-inch-thick slices (you should have about 12). Place slices on a baking sheet and sprinkle on both sides with a large drizzle of **olive oil**.



4 MAKE TOPPING

Remove **shrimp** from pot and transfer to a cutting board. Chop into small pieces. Reduce heat under pot to medium and add **cream cheese** and **2 TBSP water**. Stir until smooth. Return shrimp to pot, then season with **salt, pepper**, and a squeeze of **lemon**.



2 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**. Cut **lemon** into wedges.



5 TOAST BRUSCHETTA

Place sheet with **baguette slices** under broiler and broil until slices are lightly toasted, 2-3 minutes. Divide **shrimp topping** evenly between each slice, mounding it on top. Sprinkle evenly with **cheese**. Return to broiler and continue broiling until cheese is melted and shrimp is cooked through, about 2 minutes.



3 COOK SHRIMP

Rinse **shrimp**, then pat dry with a paper towel. Place **1 TBSP butter** and **smoked paprika** in a medium pot and heat over medium-high heat. Once butter is melted, add shrimp and half the **scallions**. Cook, stirring, until shrimp is starting to turn pink, about 2 minutes.



6 PLATE AND SERVE

Arrange **bruschetta** on a serving tray. Sprinkle with remaining **scallions**. Serve with remaining **lemon wedges** on the side for squeezing over.

CELEBRATE!

With bruschetta in hand, you're ready to get the party started.

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