



Shrimp Salad Crostini

Recipe by: **Chef Omazing** | A **Spicy Spins** Exclusive

Ingredients:

- 1 lbs large shrimp, peeled & deveined. Butterfly or diced.
- 1 tbsp olive oil or butter
- ¼ tsp Seafood Blend
- ¼ tsp black pepper
- ½ cup mayonnaise
- 1 tbsp Dijon mustard
- ¼ cup finely diced celery
- ¼ cup finely diced red bell pepper
- 2 tbsp minced shallot
- ½ tsp fresh lemon juice
- Salt & pepper to taste
- 1 baguette, sliced ½ -inch thick
- 2 tbsp olive oil

Instructions:

1. Toast the baguette slices at 375°F for 5–10 minutes until golden and crisp. Cool completely.
2. In a bowl, add the mayonnaise, mustard, lemon, celery, bell pepper, shallot, and seafood seasoning. Mix well, then chill for 20-30 minutes.
3. Add olive oil or butter in a heated skillet. Sauté the shrimp. Add seafood seasoning and pepper. Sauté for 1-2 minutes per side. Remove from the skillet immediately.
4. Add a tbsp of cream salad over the crostini slices.
5. Add 1-2 shrimp on top of the cream salad.
6. (optional) pinch of smoked paprika or microgreens.



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