

Shrimp Bruschetta with Chipotle Aioli



FOODSERVICE

SERVING SIZE: 24

Ingredients

- 1 pound Cooked and Cleaned Shrimp, Finely Chopped
- 14 1/2 ounces **Furmano's Petite Diced Tomatoes**
- 2 tablespoons Green Onion, Sliced
- 2 teaspoons Water
- 1 each Eggs Whites
- 2 teaspoons Seafood Seasoning
- 2 1/2 teaspoons Garlic Powder
- 1 each Baguette, Biased Sliced
- 3 tablespoons Mayonnaise
- 2 teaspoons Pureed Chipotles in Adobo Sauce
- As Needed Basil, Chiffondale

In This Recipe

Preparation

1. Preheat oven to 375*
2. In a large bowl, mix together Shrimp, Tomatoes, Green Onion, Olive Oil, Egg Whites, Seafood Seasoning, and Garlic Powder. Set aside
3. Brush Olive Oil over the slices of Baguette and place Baguette Slices onto a baking sheet and place in oven until lightly toasted on one side
4. Whisk together the Mayonnaise and Chipotle Puree. Spread mixture evenly over toasted Baguette slices. Then, top that with about a tablespoon of the Shrimp Mixture
5. Return Bruschettas to the oven for 8 to 10 minutes, or until heated through and lightly browned. Garnish with fresh Basil

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