Shrimp Toast with Avocado and Oven Dried Tomatoes

INGREDIENTS:

Serves 2
Prep Time: 20 minutes

12 each 26-30 Tail off Seamami Shrimp
1T Olive oil
1t Paprika
1T Minced Garlic
1T Lemon Juice
1t Sea Salt
1t Black Pepper

Avocado Spread
2 each ripe Avocado Chunk
2T Lime Juice
1t Serrano Chili minced, cut a few rings for garnish
2T Cilantro.chopped
2t Sea Salt
1t Blacker Perrper

Oven Roasted Tomato
4 each Roma Tomato
1T Olive Oil
1 T Sea Salt
1t Black Pepper
1T Fresh Thyme

French Boule
2 ea., 1/4 inch slices

PREPARATION:

Oven Dried Tomatoes
I would recommend preparing these a day before.
Cut tomatoes in half and place on parchment lined 1/2 sheet pan. Season with oil, salt, and pepper, and thyme. Cook for 5 hours at 225 degrees.

Avocado Spread
Combine all ingredients, careful not to over stir. Avocados should remain somewhat chunky.

Season shrimp with listed ingredients.

On a hot griddle cook shrimp, toast 2 pieces bread ,and warm tomatoes(optional).

Let shrimp cool and cut pieces in 1/2 on the horizontal. Helps to spread shrimp evenly.

Spread avocado mixture on toast. Arrange equal number of shrimp on each toast. Top with 2 tomato halves and poached or fried egg (over easy).

Garnish with Chives and Serrano

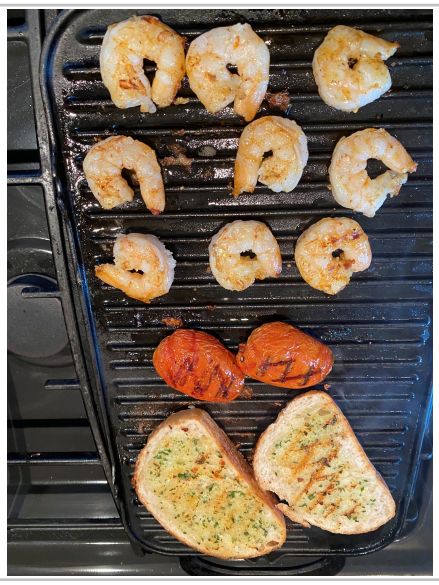
Cost Per Serving: $0.00
Suggested Sell: $00.00
Profit Per Order: $0.00
Margin: 00.00%

For more information about Harvest of the Sea, please visit **www.harvestsea.com** or contact your Harvest Sea representative.

Recipe Image 1:

Recipe Image 2:

Recipe Image 3:



Recipe Image 4: Plating Architecture

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