

# Tapena

GRAB A FORK



## Shrimp and Parsley Toasts

Serves 6 - 8

Pair with: Tapena Verdejo

### Ingredients

- 1 large bunch flat leaf parsley, washed and stems removed
- 1 small onion, peeled and chopped
- 1/4 cup vegetable broth
- 1/4 cup white wine
- 3 garlic cloves, minced
- 2 threads saffron
- 1/4 cup olive oil
- 1/4 tsp paprika
- 1 lb jumbo shrimp, cooked and shelled
- 1/2 baguette, diagonally cut into 1/4" slices

### Directions

Heat broth in a medium size saucepan over medium heat. Add onion and garlic, sauté until softened. Add saffron and stir until fragrant. Add wine and parsley leaves, stir until softened, about 5 minutes. Remove from heat. Add olive oil and blend with an immersion blender until emulsified. Set parsley sauce aside.

In meantime, brush both side of each piece of bread with olive oil and place on a baking sheet. Toast in broiler for 1 – 2 minutes, until edges are golden.

Top each toast with a tablespoon of salsa and a shrimp.

Serve immediately.