

Shrimp Bruschetta with Grilled Ciabatta Bread



Recipe serves 6 to 8 people.

Shrimp (<i>peeled & cleaned</i>)	1 pound
Ciabatta Bread	½ loaf
Feta Cheese	1/2 cup
Shallot (<i>thin sliced</i>)	1 each
Garlic (<i>minced</i>)	1 clove
Kalamata Olives	2 tablespoons
Roma Tomatoes (<i>diced</i>)	2 each
Capers (<i>chopped</i>)	1 tablespoon
Red Pepper Flakes	½ teaspoon
Chopped Parsley	1 tablespoon
White Wine	1/3 cup
Olive Oil	1/3 cup

1. Slice the Ciabatta bread thinly, Heat a large sauté pan on high heat.
2. Brush both sides of bread with Olive Oil, salt and pepper.
3. Place the bread slice in the hot pan and toast on each side.
4. Set the bread aside and return pan to heat
5. Add a couple of tablespoons of olive oil to the hot pan and sauté the shrimp on high.
6. Cook for about 2 minutes and then remove from pan.
7. Return the pan to the heat; add 2 tablespoons of olive oil, shallots, red pepper flakes and garlic.
8. Saute for one minute then white wine and reduce by half.
9. Add parsley, feta, capers, olives and shrimp.
10. Simmer for about one minute, season with salt, pepper and olive oil.
11. Serve along side of the toasted Ciabatta bread.