



Shrimp Bruschetta

Prep: 10 minutes

Bake/Broil: 13 minutes • Serves: 8

- 1 (10.5-ounce) loaf French baguette, cut diagonally into $\frac{3}{4}$ -inch-thick slices
- $\frac{1}{3}$ cup chopped drained sun-dried tomatoes in oil, $2\frac{1}{2}$ tablespoons oil reserved
- 1 package (10 to 11 ounces) cooked peeled and deveined cocktail shrimp, thawed if necessary, tail shells removed (about 24 shrimp)
- $\frac{1}{3}$ cup pine nuts
- $\frac{1}{2}$ cup prepared pesto
- $\frac{1}{2}$ cup shredded asiago or Parmesan cheese

1. Place top oven rack 6 inches from broiler. Preheat oven to 350°. Brush both sides of baguette slices with reserved oil; place in single layer on prepared pan. Bake 12 minutes or until golden brown and toasted.

2. Turn broiler to high. In medium bowl, toss shrimp, tomatoes and pine nuts. Spread toasted baguette slices with pesto; top with shrimp mixture and sprinkle with cheese. Broil bruschetta 1 minute or until cheese melts.

Approximate nutritional values per serving:

316 Calories, 17g Fat (3g Saturated), 85mg Cholesterol, 517mg Sodium, 25g Carbohydrates, 1g Fiber, 3g Sugars, 0g Added Sugars, 17g Protein