

Shrimps on Toast



Serves 2 **Prep 10 mins**

Cooking 10 mins

Easy

Ingredients

100g cooked grey shrimps

100g fine green beans

2 tablespoons coarsely chopped parsley

1/2 grilled or raw red pepper or 1 deseeded chilli, finely chopped

Juice of 1/2 lemon

3 tablespoons extra virgin olive oil

Freshly ground black pepper

2 slices wholemeal bread

1 garlic clove (optional)

Salad leaves, such as gem or rocket (optional)

1. Cook the green beans for a few minutes and rinse under cold water so they keep their colour. Dice.
2. Rinse the shrimps and dry well on kitchen paper. Mix the shrimps with the diced beans, chopped parsley, diced chilli or red pepper, lemon juice, 1 tablespoon of the extra virgin olive oil, and pepper. Leave to marinate for a few minutes.
3. Toast the bread and, while it is still warm, rub with the cut side of the garlic, if using. Place the toasts on plates on top of some salad leaves, if using, and spoon over the shrimp mixture.
4. Finally drizzle over the remaining oil and serve straight away.
5. For best results try to find the tiny shrimps which the French call "grey shrimps" or the ones the English use in potted shrimp recipes. You can serve these as nibbles at a party. Serves 2 as a starter or a light lunch.