



## *Garlic & Herbs Bruschette with leek cream dip and shrimp*

### *Method*

- 1** Cut the leeks preserving a little bit of the green part, and slice them in rings. Sauté in oil with salt and pepper, lemon zest and cook for 2-3 minutes.
- 2** Clean shirimp and then add a thin layer of extra virgin olive oil to a pan and heat on low. Once hot, add shirimp to the pan and cook for 1 minute. Add salt, pepper and parsley.
- 3** Blend the leeks with a little extra virgin olive oil and juice lemon until you get a creamy sauce. Serve in a small bowl with Meliora garlic & herbs mini bruschette.
- 4** Serve the cooked shrimps on green salad leaves with tomatoes and serve with salt, pepper, oil and parsley. It will be a great side dish.

Ingredients for two people:

- 1 bag Meliora Garlic & Herbs Mini Bruschette
- 8 shelled shirimp
- 10.5 oz fresh leeks (1 1/3 cup)
- 1 lemon
- salt
- pepper
- extra virgin olive oil
- parsley

**MELIORA**  
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