

By Chef Jeremy Langlois

Cajun Shrimp and Avocado Toast



Ingredients

Avocado Toast

4 slices sourdough bread slices or wheat bread
2 avocado
1 lemon
Salt and pepper to taste

Cajun Shrimp

1 lb. (about 15) shrimp, cleaned and peeled, tails removed
4 tsp Creole seasoning
1 lemon
1/2 tsp salt
2 tsp brown sugar
4 tsp olive oil

Directions

Cajun Shrimp

Place the raw shrimp in a bowl. Add Creole seasoning, salt, sugar and oil, and mix together to coat the shrimp with the spices. Set aside for about 1 hour to marinate.

Heat a non-stick skillet over medium-high heat. When the skillet is hot, add a drizzle of oil. When the oil is hot, cook the shrimp for about 1 - 2 minutes per side. Set aside the cooked shrimp and squeeze fresh lemon juice over them. Set aside.

Cajun Shrimp Avocado Toast

Mash up the avocado flesh with salt, pepper, and lemon juice from 1/2 a lemon. Spread the avocado on the two slices of toasted bread slices. Top the avocado with the hot cajun shrimp. You can top the toast with 4 - 5 shrimp, or more if you prefer.