



## JERNEJ KITCHEN

# SHRIMP SPREAD

*Shrimp spread is quick and simple to make. You won't need a stove to make it. Serve with your favorite bread for holidays or on weekends.*

SERVES 6 PEOPLE  
PREPARATION: 20 MINUTES

### SHRIMP SPREAD

- 1 bread, to serve
- 1 tbsp olive oil
- 250 g (1/2 cup) cooked shrimp
- 80 g (1/3 cup) mayo
- 220 g (1 cup) cream cheese
- 1 celery stalk
- 1 spring onion
- 1/2 tsp garlic powder
- 1 tsp chopped parsley
- 1/2 tsp grated lemon zest
- 1 tsp lemon juice

### TOAST THE BREAD

Cut the bread into slices. Line a baking sheet with parchment paper. Drizzle with olive oil and place on the preheated oven's middle rack. Bake for 10 minutes at 220 °C / 430 °F.

### CREAMY SPREAD

Finely chop the cooked shrimp and set aside. In a bowl, add mayo, cream cheese, diced celery, and diced spring onion. Season with salt, pepper, and garlic powder. Using an electric mixer, mix into a smooth spread.

### CREAM SPREAD WITH SHRIMP

Chop the parsley and add to the cream cheese mixture. Add the shrimp, lemon zest, and lemon juice. Stir well to combine and adjust the seasoning if needed. Serve with toasted bread.

### TOOLS AND EQUIPEMENT Sponsored

- baking sheet
- parchment paper
- bowl
- electric mixer
- cutting board
- kitchen knife