

Cheesy Shrimp Toast: A Savory, Crispy, and Irresistible Appetizer

crunchy, cheesy, and seafood-packed appetizers



OVEN
375°F

TIME
20 min

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INGREDIENTS

For the Shrimp Mixture:

- $\frac{1}{2}$ pound shrimp, peeled, deveined, and finely chopped
- 2 tablespoons butter
- 2 cloves garlic, minced
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon paprika
- ... teaspoon red pepper flakes (optional, for heat)
- ... cup mayonnaise
- $\frac{1}{2}$ cup shredded mozzarella cheese
- ... cup shredded Parmesan cheese
- 1 tablespoon green onions, chopped
- 1 teaspoon lemon juice

For the Toast:

- 1 French baguette (or Italian bread), sliced into $\frac{1}{2}$ -inch pieces
- 2 tablespoons butter, melted

How to Make Cheesy Shrimp Toast:

1. Prepare the Toast:

Preheat your oven to 375°F (190°C).

Brush the baguette slices with melted butter and arrange them on a baking sheet.

Bake for 5 minutes, just until lightly toasted.

2. Cook the Shrimp:

In a skillet, melt 2 tablespoons of butter over

medium heat.

Add the garlic and cook for 30 seconds until fragrant.

Stir in the chopped shrimp, salt, black pepper, paprika, and red pepper flakes. Cook for 2-3 minutes until shrimp turns pink.

Remove from heat and let cool slightly.

3. Make the Cheesy Shrimp Mixture:

In a bowl, mix the cooked shrimp, mayonnaise, mozzarella cheese, Parmesan cheese, green onions, and lemon juice.

4. Assemble and Bake:

Spread the cheesy shrimp mixture evenly over each toasted baguette slice.

Return to the oven and bake for 8-10 minutes, or until the cheese is melted and bubbly.

5. Serve and Enjoy:

Garnish with extra green onions or parsley and serve immediately!

My Best Tips for Perfect Shrimp Toast:

Use fresh shrimp - It gives the best flavor and texture.

DIRECTIONS

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2. Brush the baguette slices with melted butter and arrange them on a baking sheet.
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5. Add the garlic and cook for 30 seconds until fragrant.
6. Stir in the chopped shrimp, salt, black pepper, paprika, and red pepper flakes. Cook for 2-3 minutes until shrimp turns pink.
7. Remove from heat and let cool slightly.
8. Make the Cheesy Shrimp Mixture: In a bowl, mix the cooked shrimp, mayonnaise, mozzarella cheese, Parmesan cheese, green onions, and lemon juice.
9. Assemble and Bake: Spread the cheesy shrimp mixture evenly over each toasted baguette slice.
10. Return to the oven and bake for 8-10 minutes, or until the cheese is melted and bubbly.
11. Serve and Enjoy: Garnish with extra green onions or parsley and serve immediately!
12. My Best Tips for Perfect Shrimp Toast: Use fresh shrimp - It gives the best flavor and texture.
13. Pre-toast the bread - This keeps it crispy even after adding the topping.
14. Add a squeeze of lemon - A little acidity balances the richness.
15. Want it extra cheesy? - Try adding Gruyère or sharp cheddar!

16. What to Serve with Cheesy Shrimp Toast: This dish is amazing on its own, but here are some great pairings:
17. A side salad - A light, fresh contrast.
18. Tomato soup - A warm and comforting option.
19. Cocktail sauce or aioli - For extra dipping fun.
20. A glass of white wine - Sauvignon Blanc or Chardonnay pairs beautifully.
21. FAQs: Can I make this ahead of time?Yes! You can prepare the shrimp mixture ahead and store it in the fridge. Just assemble and bake when ready to serve.
22. Can I use frozen shrimp?Yes, just thaw and pat them dry before cooking.
23. How do I store leftovers?Keep in an airtight container in the fridge for up to 2 days. Reheat in the oven to maintain crispiness.
24. This : Cheesy Shrimp Toast is crispy, creamy, and full of bold flavors, making it the perfect appetizer or snack. Whether you're making it for a party, brunch, or a seafood lover's treat, it's always a crowd-pleaser.
25. Give it a try and let me know how it turns out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-shrimp-toast-a-savory-crispy-and-irresistible-appetizer/>