



# Bruschetta with Shrimp and Avocado

## Ingredients

- 16 fresh basil leaves
- 1/2 cup Marzetti® Dijon Honey Mustard Dressing
- 1 avocado, chopped
- 1 lb. cooked shrimp, tail removed
- 1/2 cup red onion, chopped
- 2 Sister Schubert's® Yeast Dinner Rolls, Halved

## Preparation

1. In a large bowl, mix shrimp, red onion, avocado and **Marzetti® Dijon Honey Mustard Dressing**.
2. Arrange halved, toasted or grilled, **Sister Schubert's® Yeast Dinner Rolls** on a large platter and spoon shrimp mixture evenly over toasts.
3. Top each toast with two fresh basil leaves and serve.

## Marzetti Products



[Marzetti Dijon Honey Mustard Dressing 1 Gallon Bottle](#)



[Sister Schubert's Yeast Dinner Rolls 2 Oz, 90 Count Bag](#)