

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

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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