

# Mediterranean Garlic Shrimp Toasts

**Servings:** 2 | **Prep Time:** 5 minutes | **Cook Time:** 10 minutes | **Total Time:** 15 minutes

These Mediterranean garlic shrimp toasts are fast, flavorful, and feel restaurant-worthy with almost no effort. Juicy shrimp are sautéed in butter, olive oil, and garlic, finished with fresh lemon and parsley, then spooned over crispy sourdough for the perfect balance of crunch and richness. Ideal as a light lunch, elegant appetizer, or quick dinner when you want bold, fresh flavor without spending much time cooking.

## Why You'll Love This Recipe

- Ready in just 15 minutes
- Simple ingredients with big Mediterranean flavor
- Perfect for lunch, dinner, or entertaining
- Customizable with different proteins or toppings
- Feels fancy but very beginner-friendly

## Ingredients

- ½ lb shrimp, peeled and deveined
- 1 Tbsp butter
- 1 Tbsp olive oil
- 2 cloves garlic, minced
- Juice of ½ lemon
- Salt & black pepper, to taste
- 2 slices sourdough bread
- Fresh parsley, chopped

## Ingredient Notes & Substitutions

- **Shrimp:** Medium or large shrimp work best. Pat dry before cooking for better browning.
- **Sourdough:** Adds a sturdy, slightly tangy base. Ciabatta or rustic bread also works.
- **Butter + olive oil:** Using both gives rich flavor without burning the garlic.
- **Lemon juice:** Brightens the dish — add at the end so it stays fresh.

## Instructions

### Step 1: Toast the bread

Toast sourdough slices until golden and crisp. Set aside on serving plates.

### Step 2: Cook the garlic

Heat butter and olive oil in a skillet over medium heat. Add garlic and cook about 30 seconds, just until fragrant. Do not brown.

**Step 3: Cook the shrimp**

Add shrimp in a single layer. Season lightly with salt and black pepper. Cook 2–3 minutes per side until shrimp turn pink and opaque.

**Step 4: Finish with lemon & parsley**

Remove pan from heat. Drizzle with lemon juice and sprinkle with parsley. Toss gently to coat.

**Step 5: Assemble the toasts**

Spoon garlic shrimp over toasted sourdough. Serve immediately while warm.

## Serving Suggestions

- Simple Mediterranean side salad
- Tomato soup or lentil soup
- Roasted vegetables
- Crisp white wine or sparkling water with lemon

## Variations & Add-Ins

- Add sliced avocado or whipped feta to the toast before topping with shrimp
- Use scallops instead of shrimp for a more luxurious version
- Add red pepper flakes for a spicy kick
- Finish with balsamic glaze or garlic yogurt sauce

## Storage & Make-Ahead Tips

**Refrigerator:** Store leftover shrimp in an airtight container for up to 2 days.

**Reheat:** Warm gently in a skillet over low heat.

**Bread:** Toast bread fresh for best texture.