

Shrimp and Avocado Toast

Makes 4 toasts



Ingredients

For the Toast

4 large slices of sourdough bread, toasted
2 ripe avocados, halved and smashed in the skin
2 hot house tomatoes, sliced
Kosher salt and freshly ground black pepper

For the Shrimp

1 pound shrimp, cooked and cut into chunks
2 stalks celery, small dice
1 cup good-quality mayonnaise
1 cup dill pickles, finely chopped
1 tablespoon fresh dill or parsley, finely chopped
1 teaspoon fresh lemon juice
1 teaspoon sugar
¼ teaspoon freshly ground black pepper
½ teaspoon Kosher salt (or more depending on your taste)
2 tablespoons shallots, finely chopped

Steps

1. In a large bowl mix together the cut shrimp, celery, mayonnaise, chopped pickles, the herb(s) you are using, lemon juice, sugar, black pepper, salt and shallots. Combine well and allow the flavors to marry in the refrigerator for a few hours before using.
2. When ready to eat, toast the bread, spread one half avocado on each slice, add sliced tomatoes and top each toast with ¼ of the shrimp mixture. Serve immediately.