**Intro:**

Tapas is a small plate or serving, a great way to try something new! Whether you are looking for a light lunch, dinner, or an appetizer, this easy recipe is the perfect solution. This buttery shrimp toast takes advantage of the convenience of our Spreadable Butter with Olive Oil and Sea Salt. So many flavors in just one ingredient to make your shopping and cooking easier. A great way to enjoy a glass of wine, good food and entertain friends and family.

**Spanish Shrimp Tapas**

**Ingredients**

**Shrimp Tapas**

* 1/2 cup of Challenge Spreadable Butter with Olive Oil and Sea Salt, divided
* 1 pound of large shrimp, peeled and deveined
* 2 Tablespoons of lemon zest
* 1 Tablespoon of minced or crushed garlic
* 2 Tablespoons of dry Spanish Sherry
* 1 loaf of Italian or French baguette, cut into 1-inch slices

**Your Choice of Toppings**

* ½ cup of piquillo peppers, diced
* 1/8 cup of Marcona almonds, diced
* ¼ cup of Spanish olives
* 2 tablespoons of capers
* 1/8 cup of shredded Manchego cheese
* 2 Tablespoons of fresh parsley or rosemary

**Directions**

1. Place ½ cup of Challenge Spreadable Butter with Olive Oil and Sea Salt in a large skillet over medium-high heat. Add shrimp, lemon zest, garlic, and sherry, and cook until opaque, about 4-5 minutes.
2. Spread the remaining ¼ cup of butter spread on baguette slices. Place slices on a cooking sheet and place under broiler for 2-3 minutes or until the edges of bread are browned and toasted. This can also be done on a grill over medium-high heat.
3. To serve, place shrimp and butter sauce on bread.
4. Top with a sprinkle of your favorite toppings for the perfect appetizer, lunch, or light dinner.

**Chef Tips:**

* Serve this recipe “bar-style” by making the base and letting guests add their toppings. This way, your guests can customize their tapas and try new flavors!
* Any shrimp will work, but we love using Argentina Shrimp since it has a lobster taste and texture. If shrimp is not to your liking, substitute bay scallops, langoustines, or crabmeat.
* Set your theme for the evening with this recipe. Research different Spanish wines to serve along with your tapas. Select some relaxing Spanish guitar music for the background for a fun, immersive experience.