



# Easy Shrimp Toast

NIBBLEDISH CONTRIBUTOR

## Ingredients

Originally, this recipe is made from stale hard bread as to make sure the shrimp paste sticks and not fall as you cook it, and also to ensure the bread wont suck up all the grease. We have a premade toasted bread available in the market here. Its a crunchy toasted white bread sliced into 4 and smudged with a lil bit of butter and sprinkle of sugar on one side. I used it as a better and more convenient way of preparing this dish.

You'll need:

- shrimp
- toasted bread
  
- garlic powder
- salt and pepper to taste
  
- margarine

## Instructions

1. Sprinkle garlic powder and salt and pepper to peeled shrimp. Slice into tiny pieces then run your knife in a rocking motion to mince it until it turns into a paste.
2. Smudge the shrimp mixture on one side of the toast.
3. Add in a little bit of margarine in a pan and fry the toast, shrimp paste side down. Cook until the shrimp changes color and sets sticking to the bread.
4. Drain over some paper towels. Serve and enjoy!

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