



# Golden Shrimp Toast

Not your average toast! These ultra-crispy golden toast slices are packed with a thick layer of savory, shrimp spread, then fried to perfection. Spoiler alert, we're totally pro-crust for this (it makes for the perfect edge to hold all our delicious filling).

<b>30</b> MINUTES	<b>2-4</b> SERVINGS
<b>10</b> INGREDIENTS	<i>DDDDDD</i> SPICE LEVEL



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## INGREDIENTS

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- 1/2 lb, peeled and deveined
- 3 scallions, chopped
- 1/4 c cilantro, chopped
- 1 tsp ginger, minced
- 1/2 tsp sugar
- 1/2 tsp sesame oil
- 4 slices white bread
- 2 tbsp white sesame seeds
- salt to taste
- 1/2 c cooking oil for frying

## DIRECTIONS

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1. Thoroughly chop the shrimp until it forms into a thick paste. Alternatively, you can also dice the shrimp in a food processor.
2. In a large bowl, combine shrimp paste, scallions, cilantro, ginger, sugar, and sesame oil. Salt to taste, and mix thoroughly to combine.
3. Place a heaping portion of the shrimp mixture onto a piece of white bread, making sure to cover the bread from edge to edge. Sprinkle generously with sesame seeds, then cut each slice diagonally into four pieces.
4. Heat cooking oil in a shallow saucepan until it is very hot for frying. Fry the pieces of bread starting with the shrimp side facing down for 2–3 minutes until the shrimp paste is cooked and the edges are golden brown. Flip each piece over and fry for an additional minute.
5. Serve with sweet chili sauce and get ready for the crunch!



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