

Shrimp Scampi Flat Bread

Chef Demo by Chef Todd Richards (of Rolling Bones Restaurant) - 4/17/2010

Serves 1

- 4 Shrimp (peeled & deveined)
- 2 oz. Habanero Pineapple Yogurt
- 8 Leaves of Cilantro
- 1/4 Red Onion
- 1/4 Cucumber
- 2 tsp. Olive Oil
- 1/2 tsp. Crushed Garlic
- .1/2 cup White Wine
- 1 Avocado
- 1 Flat Bread


Method:

Cut shrimp in to thirds. Heat half the olive oil and sauté shrimp and garlic. Deglaze with white wine and season with sea salt. Cook until all liquid has evaporated. Peel and dice avocado. Slice red onion as thin as possible. Peel and dice cucumber. Toast flatbread in the broiler or in a pan. Place on cutting board. Top flat bread with yogurt. Arrange shrimp, cucumber and avocado on flat bread. Add sliced red onion and cilantro. Cut into wedges and serve.

Recipe can be multiplied 10 times, excluding olive oil.

Modifications:

Chicken can be added or substituted. Also can be made with sausage such as chorizo. With the acidity of the yogurt citrus fruits should not be added. Chicken can be added or substituted. Also can be made with sausage such as chorizo. With the acidity of the yogurt citrus fruits should not be added.



April 10, 2010 – December 18, 2010
Saturdays, 8:30 am to 12:30 pm

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Featuring:

Sweet Savannah Shrimp, Atlanta Fresh Yogurt, H&F Flat Bread. We encourage you to shop with the vendors who have donated items for the chef demo.