

Creamy and spicy shrimp salad served in a bun |

Recipe for 12 Tapas

Description

Note

Put the salad in the buns right before serving.

Ingredients

Shrimp salad

- 600 Gr Matane shrimps
- 3 Unit(s) Libanese cucumber
- 4 Unit(s) Green onion
- 2 Sprig(s) Celery
- 1 Tbsp Sriracha sauce
- 125 Ml Mayonnaise
- 1 Unit(s) Lemon
- 1 Tbsp Wholegrain mustard

- Butter
- Salt and pepper

Bun

- 12 Small Ciabatta bread

- Butter
- Salt and pepper

Preparation

- Preparation time **45 mins**

Prep

Dice in little cubes the cucumber and the celery.

Chop the green onion.

Squeeze and zest the lemon.

Open the buns and butter the inside

Shrimp salad

In a bowl, mix all the shrimp salad ingredients. Season to taste and keep aside in the fridge.

Plating

Bake the buns in the oven for 4-5 minutes and fill with a good quantity of shrimp salad. Serve.

Bon appétit!