



Nutrition Facts

Serving Size (8 oz/225 g each)

Amount Per Serving

Calories 380

% Daily Value

Total Fat 21g 32%

Saturated Fat g 0%

Cholesterol mg 0%

Sodium 1680mg 70%

Total Carbohydrate 22g 7%

Dietary Fiber g 0%

Protein 25g 50%

Vitamin A % Vitamin C %

Calcium % Iron %



Total Time  
**45 MIN.**

Serving Size  
**(8 OZ/225 G EACH)**

Difficulty  
**MEDIUM**

Yields  
**12**

This fragrant skillet appetizer feeds a crowd easily, marrying sweet shrimp with tangy salsa, and plenty of sauce for dunking toasted bread.



**Tip**

**Tip:**

If saffron isn't available, substitute 1/4 tsp (1 mL) each paprika and turmeric to achieve the same colour and similar flavour.

**INGREDIENTS**

**WEIGHT**

**MEASURE**

hot water	2 tbsp	30 mL
crushed saffron threads	2 1/4 tsp	1 mL
minced garlic	1/4 tsp	1 mL
mayonnaise	1/2 cup	125 mL
lemon zest	1/4 tsp	1 mL
fresh lemon juice	1/4 tsp	1 mL
olive oil, divided	2/3 cup	150 mL
large shrimp, peeled, deveined and tails removed	3 lb	1 g
sliced roasted red peppers, drained	1/2 cup	125 mL
garlic, thinly sliced	2 cloves	2 cloves
Pace® Mild Chunky Salsa	8 cups	2 L
sliced 1/4-inch (5 mm) thick	1/2 baguette	1 baguette
finely chopped fresh parsley	2 tbsp	30 mL



## INSTRUCTIONS

1. Lemon Saffron Mayonnaise: Stir together hot water, saffron and garlic; let cool slightly.
2. In bowl, whisk together mayonnaise, lemon zest and lemon juice. Stir in saffron mixture until well combined. Refrigerate until ready to use.
3. Heat 1/3 cup (75 mL) oil in large skillet set over medium-high heat; sauté shrimp, red peppers and garlic for about 2 minutes or until shrimp begins to turn pink. Remove shrimp from pan.
4. Add salsa; bring to boil. Reduce heat to simmer; cook for 10 to 15 minutes or until slightly thickened.
5. Meanwhile, preheat oven to 400°F (200°C). Lay baguette slices in single layer on large baking sheet; brush with remaining olive oil. Bake for 10 to 12 minutes or until crisp and browned.
6. Return shrimp to skillet; heat for 1 minute. Sprinkle with parsley. Drizzle with Lemon Saffron Mayonnaise and serve with toasted baguette slices.