



## Chopped Shrimp Bruschetta with Arugula and Tarragon

Toasted Bread  
Sourdough Baguette brushed with Olive Oil and Garlic  
Topping:  
3 tablespoons olive oil  
1 large or 2 small shallots, thinly sliced  
2 clove garlic, chopped  
1 pound extra-large shrimp, peeled and deveined (Size 26-30)  
Sea salt and freshly ground black pepper  
6 Roma tomatoes, chopped, seeds removed  
1/4 cup white wine  
1/4 cup low-sodium chicken stock  
5 tablespoons chopped fresh tarragon leaves

### Directions:

*For the toasts: Put an oven rack in the center of the oven. Preheat the oven to 400 degrees F.*

*Arrange the bread slices in a single layer on a baking sheet and drizzle with olive oil. Bake until light golden, about 10 minutes. Cool for 2 minutes. Rub the warm toasts with the cut side of the garlic. Set aside.*

*For the topping: In a medium skillet, heat 3 tablespoons of oil over medium-high heat. Add the shallots and garlic and cook, stirring frequently, until soft, about 2 minutes. Season the shrimp with salt and pepper, to taste, and add them to the skillet. Cook until the shrimp are pink and cooked through about 3 to 4 minutes. Remove the shrimp and chop into 1/2-inch pieces. Set aside.*

*In the same skillet, add the tomatoes and season with salt and pepper, to taste. Cook over medium-high heat until the tomatoes start to soften, about 4 minutes. Turn the heat to high. Add the wine and scrape up the brown bits that cling to the bottom of the pan with a wooden spoon. Cook for 2 minutes. Stir in the stock and cook until most of the liquid has evaporated, about 2 minutes. You do not want too much liquid. Remove the pan from the heat and add the tarragon, arugula, mascarpone cheese, and chopped shrimp. Stir until the mixture is creamy and firm enough to stay on the toasts, add more mascarpone if needed. Season with salt and pepper, to taste.*

**“Life is an Adventure, Drink Wine!”**

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