

## Black Olive and Shrimp Bruschetta

Servings: 4

### INGREDIENTS

- 1 ea French baguette, thinly sliced, lightly toasted
- 4 oz Chef's Line™ black olive tapenade
- 6 ea Harbor Banks® 13/15 shrimp, grilled  
Rykoff Sexton™ extra virgin olive oil

### PREPARATION

Top each crostini with a small amount of the black olive tapenade. Place one half of shrimp (cut lengthwise) onto each. Drizzle with small amount of extra virgin olive oil. Serve immediately.

