

SHRIMP SLIDERS

WITH ARUGULA & REMOULADE SAUCE

By: Simply Creative Chef Scott

8 large Shrimp, peeled, deveined and tails off
1 tbsp olive oil
Kosher salt
Fresh ground black pepper
8 soft slider rolls
4 oz fresh washed arugula

- Preheat oven to 375F
- Brush shrimp with olive oil, Kosher salt, and fresh ground black pepper
- Place on baking pan and roast 2 minutes on each side or until shrimp is cooked through
- Set aside
- Slice open and warm slider rolls
- Place shrimp and arugula on rolls
- Top with remoulade sauce

Serves 8

**shrimp can be served warm or chilled.