

# Grilled Shrimp w/Apricot, Walnuts & Goat Cheese



This sounds complicated but it's really simple

Serves 4

1/3c bread crumbs

1/3c walnuts, toasted

1 egg white, beaten

6oz (cold) fresh goat cheese, cut into 4 rounds

1/4c apricot jam

4 jumbo shrimp, cooked, peeled, deveined

Preheat oven to 400.

Place bread crumbs and walnuts in food processor. Process until they are a fine texture. Place on plate.

Dip goat cheese in egg white and then dredge in bread crumb mixture, coating on all sides. Place on plate and refrigerate 1 hour.

Spray baking sheet with non~stick cooking spray. Bake goat cheese rounds until they are browned and softened, about 5 minutes. Remove from oven.

Place goat cheese rounds on plate, spread each round with 1T apricot jam and top with a jumbo shrimp. Serve while goat cheese is still warm.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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