

BLOCK & BARREL

Shrimp Scampi Spread

SUPC#6141030



Chicken, shrimp and edamame come together with Shrimp Scampi Spread and chives to offer a delightful, yet savory variation by Chef David Burke to the traditional cobbler.



Custom blended flavors to ensure perfect taste and texture using only the best ingredients. Shrimp Scampi Spread combines the richness of the natural cream cheese and Neufchatel with great ingredients to make a sensational taste experience.

Shrimp Scampi Spread

Additional Application Ideas

- Works beautifully in a sauce application
- Combine with cream cheese for a great dip or sandwich spread
- Use as a base for shrimp Creole
- Serve with Shrimp and Beef Kabobs

Chicken & Shrimp White Bean Cobbler with Cheese

Yield: 4 servings

2 Tbs.	Olive Oil
12	Shrimp
2	Large Skinless Chicken Breasts, cut into large pieces
1/2	Onion, minced
6 cloves	Garlic, minced
2 cups	Fresh Chicken Stock
2 cups	Cooked White Beans or Edamame (green soybeans)
1/2 cup	Chopped Tomato
1/4 cup	Lemon Juice
2 oz	Butter
1/4 cup	Chopped Chives
	Shrimp Scampi Spread
1 cup	Bread Crumbs
	Salt & Pepper to season

1. In olive oil, sauté shrimp and chicken. Add onion and garlic, cook until lightly brown.
2. Add chicken stock, beans, tomato, and lemon juice.
3. Continue cooking, add butter, chives, season.
4. Divide mixture between 6 ramekins. Top with layer of Shrimp Scampi Spread and bread crumbs. Place under broiler until golden brown.
5. Serve.

Signature Chef

David Burke, Smith and Wollensky Restaurant Group,
New York NY



Roth Käse 1325 7th Avenue, Monroe, WI 53566

(608)328-2122 www.rothkase.com/blockandbarrel.html