

🍴 3-Ingredients Shrimp Bites 🍴

Prep Time: 10 min | **Cook Time:** 15 min | **Servings:** Variable | **Difficulty:** Easy | **Diet:** Mediterranean



Ingredients

- Shrimps (peeled and deveined)
- 1 Slice of bacon per shrimp
- 1 Strip of puff pastry per shrimp
- 1 Egg, beaten (for brushing); Sesame seeds (for sprinkling)

How to make step by step

1 - Prepare the oven and baking tray

- Preheat your oven to 180°C (350°F)
- Line a baking tray with parchment paper

2 - Wrap the shrimp in bacon

- Take one shrimp
- Wrap a slice of bacon tightly around it

3 - Wrap with puff pastry

- Cut your puff pastry into strips (one per shrimp)
- Wrap the puff pastry strip around the bacon-wrapped shrimp, covering it snugly

4 - Brush with egg wash

- Place the wrapped shrimp on the baking tray
- Lightly brush each one with the beaten egg to give a golden finish

5 - Add sesame seeds

- Sprinkle sesame seeds evenly over the top of each wrapped shrimp for extra crunch and flavor

6 - Bake

- Transfer the tray to the oven
- Bake for 15 minutes, or until the puff pastry is golden and crispy

7 - Serve

- Remove from the oven and let cool for a couple of minutes
- Serve warm as an appetizer or party bite

👉 Video recipe: https://www.youtube.com/shorts/fj0TS_WiFtg

💡 Tips & Variations

- ✓ Add a sprinkle of smoked paprika, curry, or chili powder to the shrimp before wrapping them: it will give a spicy, aromatic touch.
- ✓ Replace the bacon with a strip of grilled zucchini: you'll get a lighter yet still tasty version, perfect for those following a balanced diet.