

## Flatbread with Grilled Red Peppers, Shrimp, Arugula and Avocado



Serves 1-2

### Preparation

1. Brush the bread with the Alfredo sauce. In a skillet over high heat, sauté the shrimp in the olive oil and arrange on the bread. Add the red pepper slices. Bake in a 300°F oven for 5 minutes. Add the avocado pieces and arugula leaves. Season and drizzle a little olive oil over top. Serve with the grilled lemon.

### Ingredients

- 1 naan flatbread
- 60 ml commercial Alfredo sauce
- 1 grilled red pepper, sliced into strips
- 15 ml olive oil
- 5 raw shrimp, peeled
- 1 avocado, quartered
- A few arugula leaves
- Fleur de sel and fresh pepper to taste
- ½ grilled lemon

### Chef's Tip

Garnish with grated cheese and top off your presentation with a few slices of smoked salmon.

#### Credit

Laurent Godbout