

## Skagen Toast (Nordic Shrimp Toast)



*Skagen Toast, a Scandinavian delight, offers a perfect harmony of flavors and textures, making it a go-to recipe for those in search of a quick, tasty, and satisfying meal. This delectable dish combines the richness of seafood with the crispness of toast, delivering an elegant yet easy-to-prepare option suitable for any time of day. Whether you're hosting a brunch, needing a light dinner, or simply craving something delicious, Skagen Toast promises to impress with its simplicity and gourmet appeal.*

Preparation 5 min  
Cooking 0 min  
Servings 2  
Nutrition Facts (per serving)  
Calories 210  
Fat 5  
Carbohydrates 22  
Fibre 4  
Protein 21  
Sodium 1020

### **Ingredients**

- 22.5 ml (1 ½ tbsp) low fat mayonnaise
- 22.5 ml (1 ½ tbsp) plain Greek yogourt, 0%
- 2.5 ml (½ tsp) Dijon mustard

- ½ lb (200 g) Nordic shrimp, thawed
- 2 slices of whole grain bread or sourdough bread, toasted

### To serve

- Cucumber, thinly sliced, to taste
- Chives, thinly sliced, to taste
- Dill, to taste
- Lemon juice, to taste

## Preparation

1. In a medium bowl, combine the mayonnaise, Greek yogourt and salt then add the shrimp
2. To build the toast, add the shrimp salad, then top with cucumber slices, chives, dill and top with lemon juice as desired

## Notes

Cannot be refrigerated, nor frozen



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