

## **Italian bread with Shrimp, Tarragon and Cream Cheese**

1 loaf Italian bread

1 large shallot or 1 small onion diced

1 lb. large shrimp peeled and deveined

6 Roma tomatoes, seeded and diced

½ cup of cream cheese

¼ cup chicken stock

¼ cup dry white wine

Kosher Salt and pepper

Olive oil for drizzling the bread

3 large cloves of garlic

1 tsp. dried tarragon

Slice bread and place on a large baking sheet in a pre-heated 400 degree oven. Drizzle with olive oil and bake until lightly browned. Remove from heat and rub the tops with one of the cloves of garlic.

In a medium skillet, over medium high heat add 3 tbsp. of olive oil. Add the shallots, other two minced cloves of garlic and simmer until onions and garlic are soft.

Add the shrimp and cook until pink and done and then remove from the heat.

Add the ¼ cup of white wine making sure to deglaze the pan then add the chicken stock and the cheese and tarragon.

Cut the shrimp into small pieces and re-add to the pot. Cook until creamy.

Top the bread with the sauce and presto you are done.

This is a wonderful tasting snack or appetizer.