

Crispy Crostini with Garlic Shrimp & Avocado

When you need a quick appetizer that feels gourmet but takes less than 30 minutes, this **Crispy Crostini with Garlic Shrimp & Avocado** delivers. Every bite balances warm spice, creamy avocado, and crusty toast with tender shrimp—all in a single, unforgettable mouthful.

For me, the best food memories come from contrasts. Growing up in a Brooklyn kitchen filled with my abuela's bold flavors, garlic always led the way. She'd mash it into sofrito, toss it in sizzling oil, and ladle it over seafood. This crostini recipe channels that same soul with a modern twist: crisp baguette, buttery avocado, and shrimp kissed with smoky paprika and cumin.

Whether you're hosting friends or making yourself a chef-style snack, this one's fast, easy, and incredibly flavorful.

The Crostini Advantage

Why Toasted Baguette is the Ultimate Base

A great crostini starts with the bread. Baguette slices, brushed with garlic oil and baked until golden, become sturdy little flavor boats for creamy and savory toppings. Not only do they hold their shape under heat, but their crisp edges and chewy centers bring a satisfying contrast to the soft avocado.

It's this balance—crunchy, creamy, spicy—that makes the bite feel complete. Plus, crostini are endlessly versatile and easy to prep in advance.

Choosing the Right Bread

Stick with a classic French baguette or Italian loaf. Cut slices about ½ inch thick. If it's too thick, the ratio of topping to bread won't hit right. If it's too thin, you risk soggy results.

Use day-old bread when possible—it toasts more evenly and soaks in the oil without becoming mushy.

Avocado & Garlic Shrimp Crostini

Crispy Crostini with Garlic Shrimp & Avocado

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- Author: [Aaron recipes](#)
- Total Time: [25 minutes](#)
- Yield: [12 crostini 1x](#)

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Description

Crispy baguette slices topped with creamy avocado and garlicky shrimp seasoned with smoked paprika and cumin—this appetizer is quick, elegant, and packed with bold flavor.

Ingredients

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Scale

- ☐ 10–12 baguette slices (about ½ inch thick)
 - ☐ 6 tbsp olive oil, divided
 - ☐ 1 tsp garlic powder
 - ☐ 1 ripe avocado
 - ☐ Juice of ½ lime
 - ☐ ¼ tsp salt
 - ☐ ¼ tsp black pepper
 - ☐ 12 large shrimp, peeled and deveined
 - ☐ 2 large garlic cloves, sliced
 - ☐ ¾ tsp smoked paprika
 - ☐ ½ tsp cumin
 - ☐ ¼ tsp salt
 - ☐ ¼ tsp black pepper
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F and line a baking sheet with parchment paper.

2. Slice baguette into ½” slices and arrange on the tray.
3. Mix 3 tbsp olive oil with garlic powder. Brush both sides of the bread and bake for 10–15 minutes until crisp.
4. In a bowl, mash avocado with lime juice, salt, and pepper. Set aside.
5. Heat 3 tbsp olive oil in a skillet over low heat. Add garlic and sauté for 2 minutes.
6. Raise heat to medium-high and add shrimp, paprika, cumin, salt, and pepper. Cook 5 minutes, turning once.
7. Spread avocado on each crostini. Top with one shrimp.
8. Serve immediately while warm.

Notes

Make avocado spread just before serving for best color.

Use pre-cooked shrimp to save time—just sauté briefly to coat in flavor.

- Prep Time: 10 minutes
- Cook Time: 15 minutes
- Category: Appetizer
- Method: Bake + Sauté
- Cuisine: Fusion

Nutrition

- **Serving Size:** 1 crostini
- **Calories:** 110
- **Sugar:** 0
- **Sodium:** 170
- **Fat:** 7
- **Saturated Fat:** 1
- **Unsaturated Fat:** 6
- **Trans Fat:** 0
- **Carbohydrates:** 6
- **Fiber:** 1
- **Protein:** 6
- **Cholesterol:** 45

Did you make this recipe?

Share a photo and tag us—we can't wait to see what you've made!

Garlic Shrimp: Small Effort, Big Flavor

Cooking Shrimp Like a Pro

Shrimp cook fast, which makes them ideal for appetizers. Large shrimp are perfect here—tender, juicy, and able to hold their own against bold seasonings.

Start by cooking slivers of garlic in olive oil over low heat. This slow process extracts the garlic's sweetness and infuses the oil. Then, turn up the heat, toss in the shrimp, and season with smoked paprika, cumin, salt, and pepper. You'll only need about 5 minutes until they turn pink and slightly golden at the edges.

The result? Shrimp that are aromatic, spicy, and perfectly cooked every time.

Flavor First, Always

The paprika adds warmth and smokiness, while cumin brings earthy depth. Garlic ties it all together. It's a flavor combo that tastes complex but comes together in one pan in under 10 minutes.

The garlic oil left in the pan? That's liquid gold. Drizzle a little on the shrimp before plating for an extra hit of flavor.

Avocado: The Creamy Finisher

Simple, Seasoned Perfection

We're not making guac—we're building a spreadable layer that cools and complements the heat of the shrimp. Just mash a ripe avocado with lime juice, salt, and pepper. That's it.

The lime adds brightness, the salt brings out the richness, and the pepper gives it subtle depth. Keep the texture slightly chunky for a rustic touch that sits beautifully on the toasted bread.

Make-Ahead Friendly

Avocado tends to brown quickly, but you can prep it up to 2 hours in advance if you press plastic wrap directly against its surface. A squeeze of extra lime also helps delay oxidation.

If you're entertaining, this layer is a great time-saver—you can mash and season it early and store in the fridge.

Layering and Assembly

Step-by-Step Instructions

1. **Toast the Bread:** Brush each baguette slice with a mix of olive oil and garlic powder. Bake at 350°F for 10–15 minutes until crispy.
2. **Mash the Avocado:** Combine one ripe avocado with lime juice, salt, and black pepper.

3. **Cook the Shrimp:** Sauté garlic in olive oil, then cook the shrimp with paprika, cumin, salt, and pepper for about 5 minutes.
4. **Assemble the Crostini:** Spread mashed avocado on each toast. Place one cooked shrimp on top.
5. **Serve Immediately:** Best enjoyed warm, with a wedge of lime or fresh herb garnish if you'd like.

Each step is simple, but the final result looks—and tastes—like something from a restaurant.

Smart Serving Tips

These are best served right after assembly so the toast stays crisp. If prepping ahead, keep the elements separate and layer just before your guests arrive.

They also pair beautifully with citrusy cocktails or sparkling water, making them ideal for warm-weather gatherings.

Why This Appetizer Works

Texture and Taste in Harmony

The crispy base contrasts with the creamy avocado. The garlic oil adds richness. The shrimp brings heat and protein. It's a layered flavor experience in just one bite.

Plus, each element complements the others. There's no filler—just carefully balanced ingredients that each earn their place.

Great for Parties, Dinner, or Date Night

You don't need a special occasion to enjoy this recipe. It's elegant enough for guests but simple enough for everyday eats. I've made these for everything from backyard cookouts to intimate dinner parties—and they disappear fast.

And when served next to something like [homemade antojitos](#), you get a festive, flavorful spread that pleases every palate.

Variations and Custom Touches

Want to Switch It Up?

This recipe is flexible. Try these ideas:

- Swap shrimp for seared scallops or grilled tofu
- Add chili flakes or a spicy aioli for extra kick
- Use sourdough instead of baguette
- Add fresh cilantro or microgreens on top

You can even turn the whole thing into a deconstructed board—serve toasted crostini alongside bowls of mashed avocado and sautéed shrimp, and let guests build their own.

Make It Gluten-Free or Dairy-Free

This recipe is already dairy-free. For gluten-free, use GF bread or toasted polenta rounds. You'll get the same crisp effect and savory contrast without the gluten.

It's also low in carbs if you serve the toppings in lettuce cups or cucumber slices instead of bread.

Frequently Asked Questions

Can I use frozen shrimp?

Absolutely! Frozen shrimp are a convenient and budget-friendly option for this recipe. Just make sure to thaw them completely in the fridge or under cold running water. Once thawed, pat them dry with paper towels to remove excess moisture—this helps them cook evenly and get that beautiful sear in the skillet. Choose large or jumbo shrimp for the best texture and flavor. Avoid pre-cooked shrimp, as they can become rubbery when reheated in the garlic oil.

Can I prepare everything ahead?

Yes, this dish is easy to prep ahead in parts. Toast the crostini slices up to a day in advance and store them in an airtight container at room temperature. You can also cook the shrimp ahead of time and gently reheat them in a skillet. However, it's best to mash the avocado spread right before serving to maintain its freshness, color, and texture. Doing so ensures your crostini stay crisp and vibrant for presentation and taste.

How do I stop the avocado from browning?

To keep the mashed avocado from browning, press plastic wrap directly onto its surface to limit air exposure. Adding lime juice not only enhances the flavor but also slows oxidation due to its natural acidity. Store the mixture in an airtight container if prepping ahead, and avoid over-mixing, as that breaks down the avocado faster. If it does darken slightly on top, gently scrape off the surface before spreading. Always use fresh avocados for best results.

Can I use other herbs or toppings?

Definitely! This recipe is super flexible. Try topping the crostini with fresh herbs like cilantro, parsley, or dill for a pop of color and brightness. You can also add thin slices of jalapeño or a drizzle of spicy aioli if you like heat. Crumbled feta or microgreens are great for extra texture. Even a splash of lemon or balsamic glaze works well. It's easy to get creative and personalize this dish to your taste.

Conclusion

Crispy Crostini with Garlic Shrimp & Avocado is proof that simple ingredients, layered the right way, can create something special. From the buttery toast to the bold shrimp and cooling avocado, each bite offers contrast, texture, and flavor.

It's the kind of recipe that gets people talking—and then quietly reaching for seconds. Whether you're serving a crowd or treating yourself, these crostini make it easy to cook like you mean it, without overcomplicating the process.

Try them once, and you'll find yourself keeping a baguette, a few shrimp, and a ripe avocado close at hand. Just in case.
