

Shrimp and Ricotta Bruschetta

MAKE HEALTHIER CANAPES THE NEXT TIME YOU HOST A PARTY. TRY THIS RECIPE FROM DAIRY BRAND GREENFIELDS!

Serves: 6

Prep time: 80 minutes

- > 125g Ricotta
- > 2 tsp lemon zest
- > 2 tsp honey
- > 10 basil leaves, thinly sliced
- Salt and pepper
- > 150g shrimps, cleaned, boiled and chilled
- > 1 loaf baguette, sliced
- Put ricotta in strainer and refrigerate for about an hour.
- 2. In medium bowl, combine ricotta, lemon zest, honey

and basil. Season with salt and pepper. Add shrimps and mix well.

- Toast baguette slices until golden brown.
- 4. Arrange half spoonful of shrimp mixture on each baguette slice. Garnish with basil leaves and serve.
- * Nutrition score per serving 164kcal, 5.2g fat (0.2g saturated), 18.8g carbs, 10.3g protein, 1.3g fibre, 351mg sodium, 63mg cholesterol

CRUNCH TIME

ITCHY FOR A BITE? THESE WILL SATISFY WITHOUT SENDING YOU INTO BINGE MODE.



Garden Picks Honey Mustard Soya Crisps

(\$3.80 for 180g pack, www.gardenpicks.com.sg) Made from non-genetically modified, Australia-grown soya beans, these are flavoured with barley malt extract and mustard powder for a sweet and savoury punch. 123kcal per 25g

Win Win Vita Crisp Wheat Germ Crackers (\$2.20 for box of eight 22g packs, major supermarkets) The protein-packed wafer-thin biscuits will keep you full for some time. 116kcal per 22g





Emily Fruit Crisps Crunchy Apple (\$3.50 per 30g pack, Cold Storage) Contains only apples and nonhydrogenated vegetable oil. No added sugar and preservatives. 124kcal per 30g

60%

The rise in gluten-free food sales over the past two years. "Free of gluten", "gluten-free", "no gluten" or "without gluten" labels meet FDA requirements. SOURCE MINTEL