



Shrimp Curry Butter Canapés

READY IN



15 min.

SERVINGS



30

CALORIES



111 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter softened (1 stick)
- ☐ 2 chives finely chopped for sprinkling
- ☐ 2 teaspoons curry powder
- ☐ 0.5 teaspoon ground coriander
- ☐ 30 servings pepper white for sprinkling
- ☐ 0.3 juice of lemon
- ☐ 30 servings water for water and for sprinkling
- ☐ 1 pound shrimp peeled (approximately 30 shrimp)
- ☐ 30 buttered toast

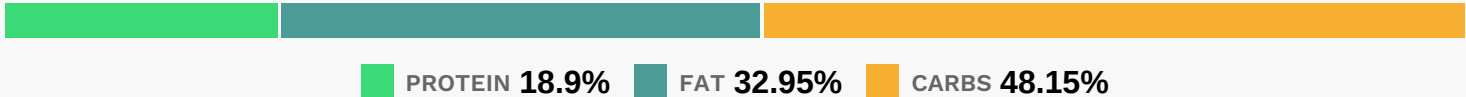
Equipment

☐ mixing bowl

Directions

- ☐ Boil 2 cups water; add shrimp, salt, and lemon juice. Cook covered 3–5 minute, until shrimp are pink and cooked through
- ☐ Drain and chill.
- ☐ In a small mixing bowl, combine butter, curry powder and coriander. Blend well; spread butter on toast and top with a shrimp.
- ☐ Sprinkle with salt, white pepper and chopped chives.

Nutrition Facts



Properties

Glycemic Index:3.33, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.7095652585444%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.04mg, Hesperetin: 0.04mg, Hesperetin: 0.04mg, Hesperetin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg

Nutrients (% of daily need)

Calories: 110.97kcal (5.55%), Fat: 4.09g (6.3%), Saturated Fat: 2.1g (13.14%), Carbohydrates: 13.46g (4.49%), Net Carbohydrates: 12.32g (4.48%), Sugar: 1.06g (1.17%), Cholesterol: 32.7mg (10.9%), Sodium: 184.57mg (8.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.28g (10.57%), Selenium: 6.95µg (9.93%), Manganese: 0.19mg (9.51%), Copper: 0.15mg (7.35%), Iron: 1.14mg (6.36%), Vitamin B1: 0.09mg (6.16%), Phosphorus: 60.1mg (6.01%), Folate: 23.52µg (5.88%), Calcium: 50.1mg (5.01%), Vitamin B2: 0.08mg (4.62%), Fiber: 1.13g (4.54%), Vitamin B3: 0.88mg (4.38%), Magnesium: 15.75mg (3.94%), Zinc: 0.41mg (2.73%), Potassium: 74.04mg (2.12%), Vitamin A: 98.78IU (1.98%), Vitamin K: 1.29µg (1.23%), Vitamin E: 0.17mg (1.14%)