



avocados & shrimp are a tasty tasty combo

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Ingredients

1

pound cooked and peeled small shrimp

1

cup diced jicama

1/2

cup tomato juice

1/4

cup finely diced sweet onion

4

teaspoons finely diced jalapeño pepper

3

tablespoons chopped cilantro

2

teaspoons minced garlic

1/4

cup lime juice

Salt and ground black pepper to taste

2

fully ripened Avocados from Mexico, halved and pitted

Instructions

Mix shrimp, jicama, tomato juice, onion, jalapeño, cilantro, jalapeño, garlic and lime juice in a good sized bowl; season to taste with salt and pepper. Cover; refrigerate for 30 minutes. Just before serving, spoon marinated shrimp mixture into each avocado half; serve with lime wedges.