



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.