



Zesty Lime Shrimp and Avocado Salad

SIMPLE RECIPE



Ingredients

- 1/4 cup chopped red onion
- 2 limes, juice of
- 1 tsp olive oil
- 1/4 tsp kosher salt, black pepper to taste
- 1 lb jumbo cooked, peeled shrimp, chopped*
- 1 medium tomato, diced
- 1 medium hass avocado, diced
- 1 jalapeno, seeds removed, diced fine
- 1 tbsp chopped cilantro



Steps

1. In a small bowl combine red onion, lime juice, olive oil, salt and pepper. Let them marinate at least 5 minutes to mellow the flavor of the onion.
2. In a large bowl combine chopped shrimp, avocado, tomato, jalapeño.
3. Combine all the ingredients together, add cilantro and gently toss. Adjust salt and pepper to taste.

Practice kitchen safety:
Avoid burns and fires while cooking hot food. Use oven mitts, handle pots carefully, and keep flammable objects away from the stove. Always supervise cooking, turn handles inward.

