

Shrimp Cocktail with Avocados, Tomatoes, Olives and Fresh Lime

Phillis Carey cooking class, 12/2015



Servings: 8

1. Heat olive oil in large skillet over medium heat. Add shrimp and season with salt and pepper. Saute until shrimp are just barely opaque in center, about 3 minutes. Transfer shrimp and any juices to a bowl and set aside.
2. Add lime juice and zest to the skillet and bring to a simmer, scraping up any browned bits. Pour over the shrimp in the bowl. Add the onion, chile, garlic and additional amount of olive oil to the shrimp. Cool to room temp before serving, or cover and refrigerate for up to 24 hours (no longer than that).
3. When ready to serve, gently fold in the sliced avocados, tomatoes, olives (if using) and cilantro. Spoon mixture evenly in martinii glasses or small bowls and serve with a lime wedge on the side.

2 tablespoons olive oil
2 pounds medium shrimp, cleaned, tails removed
Salt and freshly ground black pepper to taste
2 teaspoons lime zest
1 cup fresh lime juice
1 cup white onion, chopped
1 whole serrano chile, finely chopped (with or without seeds)
2 cloves garlic, minced
2 whole avocados, diced and rinsed with water
1 1/4 cups plum tomatoes, seeded, diced
1/2 cup black olives, sliced (optional)
1/2 cup cilantro, chopped
3 tablespoons olive oil
8 pieces lime wedges, garnish

Per Serving (excluding unknown items): 319 Calories; 19g Fat (52.4% calories from fat); 25g Protein; 14g Carbohydrate; 3g Dietary Fiber; 173mg Cholesterol; 255mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 3 1/2 Fat.

Carolyn T's Blog: tastingspoons.com