

Zesty Lime Shrimp and Avocado Salad

Yield: 4 servings

Prep Time: 20 mins

Cook Time: n/a

Total Time: 20 minutes

Ingredients:

1/4 cup	chopped red onion
2	limes, juice of
1 teaspoon	olive oil
1/4 teaspoon	kosher salt, black pepper to taste
1 pound	jumbo cooked, peeled shrimp, chopped*
1	medium tomato, diced
1	medium avocado, diced (about 5 oz)
1	jalapeño pepper, seeds removed, diced fine
1 tablespoon	chopped cilantro

Directions:

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. In a large bowl combine chopped shrimp, avocado, tomato, jalapeño. Combine all the ingredients together, add cilantro and gently toss. Adjust salt and pepper to taste.

