

RECIPE





SHRIMP SALSA

INGREDIENTS:

- 1 lb large shrimp, peeled and deveined
- 1 tbsp olive oil
- splash dry white wine
- 1 large tomatoes, roughly chopped
- 1 avocado, firm but ripe, chopped
- 1/2 white onion, finely chopped
- 2 limes, zested and juiced (approx 4 tbsp)
- 1 tsp kosher salt
- 1/2 tsp pepper

DIRECTIONS:

Heat a large sauce pan on medium heat and place 1 tbsp of olive oil in the pan. Add the peeled and deveined shrimp and cook approximate 2 minutes per side. When shrimp are almost fully cooked, hit the pan with a splash of dry white wine, to loosen up any of the shrimp that might be sticking. The wine reduce completely. Transfer the shrimp to a plate and set aside to cool.

Meanwhile, in a large mixing bowl, juice and zest the limes and season with salt and pepper. Add in the chopped avocado, tomatoes and white onion. After the shrimp has completely cooled, remove the tailed and roughly chop the shrimp into medium size chunks. Add the chopped shrimp into the mixing bowl and toss gently with the other ingredients. Re-season with salt and pepper if necessary.

Served with zesty lime tortilla chips.

