

Avocados stuffed with shrimp

I use the avocado shells to serve the salad. You can also put the mixture on a bed of lettuce.

Ingredients:

3 ripe avocados (save the avocado shells)
1 pound or less bay shrimp
2 pieces of celery, finely chopped
a handful of cherry tomatoes cut in half
2 TBS chopped parsley

Dressing:

2 TBS crème fraîche or sour cream
2 TBS mayonnaise
2 TBS finely chopped chives
¼ cup lemon juice
salt and pepper to taste
coarse sea salt

Directions:

Whip together the sour cream and mayonnaise, add lemon juice and chives. Season with salt and pepper. Cut the avocados in half. Slice the avocado crosswise and lengthwise, scooping the pieces out with a spoon. Add avocado to bowl with celery, tomatoes and shrimp. Mix with dressing. Season with salt and pepper, sprinkling with coarse sea salt. Keep covered in the refrigerator. Shortly before serving, fill the shrimp mixture into the avocado shells and serve.

Bon Appetit!

Recipe by © sunnycovechef.