



SPICY ROASTED SHRIMP SANDWICH WITH CHIPOTLE AVOCADO MAYONNAISE

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

Serves: 4



Ingredients

- 1 pound medium shrimp, peeled and deveined
- 1 tablespoon olive oil
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- Kosher salt and freshly ground black pepper, to taste
- Chipotle avocado mayonnaise
- 1 baguette, cut it into 3-4 equal pieces, toasted, for serving
- Romaine lettuce leaves, for serving
- Sliced avocado, for serving
- 1-3 chipotle peppers, in adobo sauce
- 1 avocado, pitted and chopped
- 1/4 cup mayonnaise
- 1/4 cup Greek yogurt
- Juice of 1 lime
- 1/4 teaspoon salt

Directions

1. Preheat oven to 180 C Line a baking sheet with parchment paper.
2. To make the chipotle avocado mayonnaise, combine chipotle peppers, avocado, mayonnaise, Greek yogurt, lime juice and salt in the bowl of a food processor; set aside.
3. In a large bowl, combine shrimp, olive oil, cumin, garlic powder, chili powder, salt and pepper, to taste.
4. Place shrimp mixture onto the prepared baking sheet. Place into oven and roast just until pink, firm and cooked through, about 6-8 minutes.
5. Serve sandwiches on a baguette with romaine lettuce, avocado, shrimp and chipotle avocado mayonnaise.