

Citrusy Shrimp-Stuffed Avocados

Servings: 4

Prep Time: 15min

Cook Time: 20



Ingredients

- 1 small onion, finely chopped
- 1/4 c. mayonnaise
- 3 tbsp. sour cream
- 3 tbsp. lime juice
- 2 tbsp. orange juice
- 450g shrimps, chopped
- 1 c. grape tomatoes, halved
- 1 chilie, thinly sliced
- 2 ripe avocados, halved, pits removed
- coriander, for garnish
- Sweet potato chips, for serving

Directions

1. Cook shrimps till pink, shell and remove vein
2. In small bowl, whisk shallot, mayonnaise, sour cream, lime juice, orange juice and 3/4 teaspoon salt.
3. In large bowl, toss shrimp, tomatoes, chilie and half of dressing. Refrigerate 20 minutes or up to 2 hours.
4. To serve, spoon into avocado halves and drizzle with remaining dressing. Garnish with coriander and serve with sweet potato chips.