

Zesty Lime Shrimp and Avocado Salad

Prep Time: 20 mins **Cook Time:** 0 mins

Servings: 4 large servings or 12 appetizer portions

Source: skinnytaste.com

INGREDIENTS

1/4 cup chopped red onion

2 limes, juice of

1 tsp olive oil

1/4 tsp kosher salt, black pepper to taste

1 lb jumbo cooked (16/20 count), peeled shrimp, chopped*

1 medium tomato, diced

1 medium hass avocado, diced (about 5 oz)

1 jalapeno, seeds removed, diced fine

1 Tbs 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.

If prepping in advance, do not add shrimp and avocado until near ready to serve or the shrimp can become rubbery and the avocado can brown some if you don't cover it in the lime juice well.

NOTE

Serve zesty lime shrimp and avocado salad with tortilla or plantain chips.