



SHERRY'S SPICY SHRIMP AND AVOCADO SALAD

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1 lb lg shrimp, shelled, deveined
2 tbsp. olive oil, divided
1/4 cup finely chopped onion
2 tbsp. lemon juice
2 tbsp. chopped cilantro
1 tbsp. hot chili oil
1 tsp. minced garlic
1 tsp. dark sesame oil
1/2 tsp. cayenne pepper
1/4 tsp. salt
1/8 tsp. pepper

SALAD:

2 avocados, chopped
2 tbsp. lemon juice
1 tbsp. finely chopped cilantro
1/2 tsp. crushed red pepper
1/8 tsp. salt
1/8 tsp. pepper

Place shrimp in a large resealable bag, add 1 tablespoon olive oil. And all remaining marinade ingredients. Refrigerate at least 60 min. Remove shrimp from marinade, discard marinade. Heat remaining oil in a large skillet over medium-high heat. Cook shrimp until shrimp turns pink.

Place in a large bowl, cool. Gently toss all salad ingredients with shrimp.

Submitted by: Sherry Monfils