

BOQUITAS DE CAMARÓN

SHRIMP IN GARLIC BUTTER AND SPICY GUACAMOLE BITES

SERVES 2 - 4

YOU'LL NEED:

SPICY GUACAMOLE

- 3 ripe avocados, mashed
- 2 tablespoons freshly squeezed lime juice
- 1 tablespoon shredded onion
- 1 teaspoon habanero/serrano chile, minced
- 1/2 teaspoon crumbled oregano
- 1/2 teaspoon kosher salt

SHRIMP IN GARLIC BUTTER

- 2 tablespoons canola oil
- 3 tablespoons butter
- 8-12 jumbo shrimp, peeled, tails on
- 2 tablespoons minced garlic
- Salt and freshly ground black pepper
- 1 tablespoon freshly squeezed lime juice
- 2 tablespoons red bell pepper confetti
- 1 bag corn tortilla crunchy scoops or nacho triangles
- 2 tablespoons chopped cilantro leaves

TO CREATE:

1. Combine all the ingredients in a bowl and mix them well. Taste and adjust seasonings, if needed.
2. Add the canola oil to a preheated skillet. Melt the butter in the oil. Add the shrimp, move it to one side of the skillet and add the garlic, with a spatula stir and combine it with the shrimp. Cook the shrimp until pink, about 1 ½ minutes per side. Season with salt and pepper. Add the lime juice. Transfer the shrimp to a bowl.
3. Sauté the red bell pepper confetti in the remaining oil/butter for 1 minute. Pour the sauce and bell pepper sauté on top of the shrimp.
4. Serve the shrimp and guacamole with the corn tortilla nacho scoops or triangles on the side. Garnish with cilantro.