

INGREDIENTS FOR 8-10 SERVINGS

- 1 Pound Shrimp; Peeled, Deveined, Tail Off, Cut in Half
- 1/3 Cup Extra Virgin Olive Oil
- 1/4 Cup Juice Lime
- 1 Tablespoon Agave Nectar
- 2 Cloves Garlic, Minced
- 2 Teaspoons The Spice Hunter® Smoky Chile Rub
- 4 Ripe Avocados , Halved
- The Spice Hunter® Guacamole Dip Mix
- 1 Family Size Bag Tostitos® Scoops
- Cilantro *Optional



Pinot Grigio



Lager



PREPARATION

In a medium add the shrimp, olive oil, lime agave, garlic, and Smoky Chile Rub seasoning blend. Mix well and refrigerate at least 30 minutes, or as long as two hours.

Scoop the avocado halves in a medium size bowl and one packet of The Spice Hunter® Guacamole Dip Mix. Using a fork mash the avocados to the desired texture preferred, mixing the seasoning in as you mash. Keep a pit in the guacamole to prevent browning. Cover guacamole on the surface with plastic wrap and refrigerate.

In a large skillet on medium high heat add half of the shrimp. Cook for 2 minutes, flip and cook another minute or until shrimp are starting to curl. Continue process with remaining shrimp.

Add one to two teaspoons of guacamole to each Tostitos® Scoops and top with one or two pieces of shrimp. Garnish with chopped cilantro if desired.