

# Shrimp Stuffed Avocado

## FOR THE SHRIMP -

1/2 lime  
1 bay leaf  
1/2 teaspoon black peppercorns  
1/2 pound deveined and peeled shrimp

Bring a pot of water to a boil with the lime, bay leaf and peppercorns. Add the shrimp.

Cook until the shrimp is no longer opaque and starts to curl a bit — about 5 minutes. Remove into a bowl of ice water.

Tear off the tails and chop into small pieces.

## FOR THE SALAD -

2 tablespoons finely diced red onion  
1 lime (you can use more if you want)  
2 tablespoons chopped cucumber  
1 tablespoon chopped cilantro  
1 medium tomato — chopped  
1 teaspoon olive oil  
Salt

Place the onions in a bowl and cover with juice from the lime. Allow the onion to sit in the lime juice for a few minutes. This will make the flavor less strong.

Add all of the other ingredients and mix well.

## FOR THE AVOCADO -

Half the avocado and peel it. Place it on a bed of greens and drizzle some lime juice and salt on top.

Fill the cavity with the shrimp salad. Make sure to drizzle some of the juice that is left over in the bowl.

Serve and enjoy!

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