

Avocado Ritz



WE MIGHT HAVE FORGOTTEN ABOUT THE AVOCADO RITZ, BUT IT REMAINS A LOVELY STARTER. TRY THE POPULAR CLASSIC WITH THIS TASTY TWIST.

INGREDIENTS

- 120 g (1/2 packet) frozen cooked shrimps
- 3 avocado pears
- 45 ml (3Tbsp) fresh lemon juice
- 80 ml (1/3 cup) [Spur Sweet Chilli Dressing](#)
- 60 ml (1/4 cup) Spur Salad & French Fry Dressing
- Lemon zest to taste
- Spur Seasoning Salt to taste
- Freshly ground black pepper to taste
- Fresh herbs of choice to garnish



METHOD

1. Drain the cooked shrimps on paper towel to ensure all liquid is absorbed.
2. Cut avos in half and add lemon juice. Mix Spur Sweet Chilli Dressing and Spur Salad & French Fry Dressing with the shrimps.
3. Spoon shrimp mix into each avo half and garnish with lemon zest, Spur Seasoning Salt, pepper and herbs.

VARIATIONS



1. Mash the avo slightly with the lemon juice and spoon into individual small glasses. Top with finely chopped cucumber and red onion. Place a shrimp in each glass and garnish with fresh herbs of choice.