

AVOCADO RITZ





Indulge in the elegance of our Avocado Ritz a sophisticated dish featuring ripe avocados filled with a delectable seafood medley, creating a flavorful and satisfying appetizer.

30 Mins

4 Servings

INGREDIENTS

120 g (1/2 packet) frozen cooked shrimp 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

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

VARIATIONS

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.