



Mexican Shrimp Bites



Ingredients:

- 18 small to medium sized shrimp
- ½ teaspoon chili powder
- 2 teaspoons olive oil
- ¾ cup Café Lerado Guacamole
- 18 Mission Round Chips
- Optional garnish: Chopped cilantro, Cotija or Queso Fresco cheese, Mexican Crema, Creamy Avocado Salsa Verde, Pico De Gallo

Method:

1. Heat the olive oil in a large pan over high heat. Sprinkle the chili powder over the shrimp.
2. Place the shrimp in the pan and cook, stirring occasionally, for 2-3 minutes or until shrimp are pink and opaque,
3. Place 18 potato chips on a platter. Spoon approximately 2 teaspoons of guacamole onto each one and place a shrimp on top of each chip.
4. Serve, garnished with cilantro if desired.

Creamy Avocado Salsa Verde



Ingredients:

- 4 tomatillos roughly chopped
- 1 avocado seeded, peeled and roughly chopped
- 1 lime, juiced
- ⅓ cup roughly chopped fresh cilantro
- ¼ cup roughly chopped green bell pepper
- ¼ cup roughly chopped white onion
- ¼ cup water
- kosher salt to taste

Method::

1. Add all of the ingredients to a blender and mix until well blended. Season to taste.

Pico De Gallo



Ingredients:

- 2 cups chopped plum, tomatoes about 8 whole
- 1-2 jalapenos, seeded and chopped (your heat preference)
- ½ red (or white) onion, finely chopped
- ½ cup chopped cilantro or more to taste
- Juice of 1 lime
- ½ teaspoon kosher salt

Method:

1. Add all ingredients to a bowl and stir to combine. Season with more kosher salt, lime, or cilantro to taste. Refrigerate for 1 hour, or up to 2 days.