



GRILLED SHRIMP AND AVOCADO

1LB: SHRIMP (SIZE 16-20CT, PEELED AND DEVEINED)
2 CLOVES GARLIC, MINCED
2 EACH LIMES, JUICED
1 TABLESPOON OLIVE OIL
2 TEASPOONS CHOPPED OREGANO
1 TEASPOON ANCHO CHILE POWDER
1 TEASPOON SEA SALT
1/2 TEASPOON BLACK PEPPER

- Mix the last 7 ingredients then mix in the shrimp. Marinate for 30 minutes.
 - Grill on Medium-High heat for about 1 to 2 minutes per side.
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2 EACH CALAVO AVOCADOS
1 TABLESPOON OLIVE OIL
TO TASTE SEA SALT

- Halve your avocados (and remove the pit).
- Coat the exposed avocado with the olive oil.
- Place each avocado half face down on the hottest part of the grill and grill for 3-5 minutes.
- You are just looking for some nice char marks and for the avocado to be heated through.
- Remove avocados, season with salt and plate them.