



Spicy Shrimp Guacamole Bites

Recipe By CHEF ABBY J

MAKES: 24

INGREDIENTS:

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|--------------------------------------------------------------------------------------|----------------------------------------------------------------|
| <input type="checkbox"/> 1 lb. frozen raw shrimp (25 count),
peeled and deveined) | <input type="checkbox"/> 2 tbsp. fresh lime juice |
| <input type="checkbox"/> 1/2 cup Abby J's Smokin Hot Sauce | <input type="checkbox"/> 1 cup fresh guacamole (Produce Dept.) |
| | <input type="checkbox"/> 2 tbsp. fresh cilantro, chopped |
| | <input type="checkbox"/> 25 scoop-style tortilla chips |

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F.
- ☐ 2. Thaw your shrimp and place them into a bowl.
- ☐ 3. Add Smokin Hot Sauce and let marinate for 10 minutes.
- ☐ 4. Spread the shrimp on a baking sheet and roast for 6 minutes.
- ☐ 5. In a small bowl, combine the lime juice with the guacamole.
- ☐ 6. Top each tortilla chip with a spoonful of guacamole and a shrimp.
- ☐ 7. Garnish with fresh cilantro and serve at room temperature.

These are the perfect appetizer recipe for any holiday party.

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