



AVOCADO RITZ

HEAT LEVEL 

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

- 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.

