



412 State Street
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SPICY ADOBO SHRIMP COCKTAIL

INGREDIENTS

Shrimp
Lime Juice
Cilantro
Piquant adobo sauce
Creamy Avocado

- **3/4 LB PEELED AND DEVEINED MEDIUM SHRIMP**
- **1 CELERY RIB, SLICED**
- **1 FIRM-RIPE 6-8 OZ AVOCADO, CHOPPED**
- **1 CUCUMBER, PEELED AND CHOPPED**
- **1 PLUM TOMATO, SEEDED AND CHOPPED**
- **3 TSP FINELY CHOPPED WHITE ONION**
- **1 SMALL GARLIC CLOVE, MINCED**
- **2 TSP CHOPPED CILANTRO**
- **1/4 CUP KETCHUP**
- **3 TSP FRESH LIME JUICE**
- **1 TSP ADOBO SAUCE FROM CANNED CHIPOTLES IN ADOBO**
- **2 TSP WATER**

INSTRUCTIONS

Cook shrimp in lightly salted water until just cooked through, 2 to 3 minutes, then drain. Chill until cold, about 10 minutes.

Gently stir together remaining ingredients with 1/2 tsp salt, then stir in shrimp.

**SHRIMP COCKTAIL JUST BECAME MUCH MORE THAN A
CLASSIC FIRST COURSE, WITH SOME LATIN FLAIR.
ENJOY!**