

# CHBC Demo Recipes

## Hand-peeled Baby Shrimp & Avocado Salad

(serves 4)

1 lb	hand-peeled baby shrimp (Codfathers)
½ cup	green onion (thinly sliced)
¼ cup	red pepper (matchstick cut)
¾ cup	extra virgin olive oil
2 tbsp	rice vinegar
2 small	tomatoes (sliced)
2	avocados (sliced)
¼ cup	shallot (finely diced)
2	limes
to taste	coarse black pepper
to taste	coarse sea salt
¼ cup	cilantro (chopped)

Toss together the baby shrimp, green onions and red peppers. Add ¼ cup of the olive oil and the rice vinegar. Season with salt and pepper, set aside. Plate tomatoes and avocado. Sprinkle with diced shallots and remaining olive oil. Squeeze on juice from the 2 limes and season with salt and pepper. Top with baby shrimp and garnish with chopped cilantro.



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