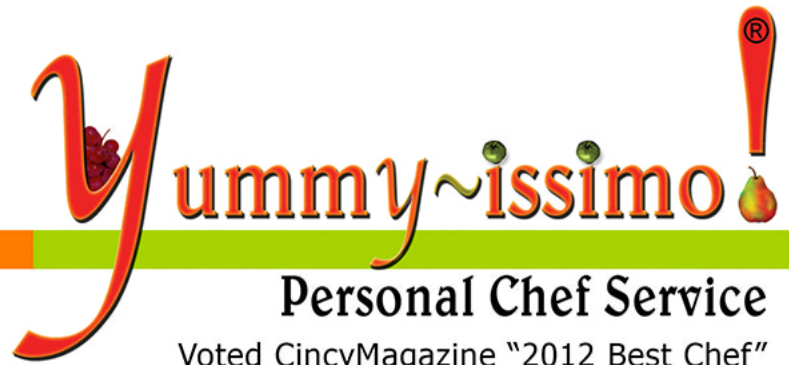


Shrimp Stuffed Avocado



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

24 jumbo shrimp, cooked

1 head romaine lettuce, chopped

2T onion, minced

1/2c mayonnaise

2T Sriracha sauce ~ more or less to taste

2 ripe avocados

salt and pepper, to taste

Roughly chop cooked shrimp and mix with chopped romaine lettuce and onion.

In small bowl, whisk together mayonnaise and Sriracha sauce. Pour over shrimp and toss well.

Cut avocados in half and remove pit. Fill avocado pit opening with a heaping scoop of shrimp, overflowing onto plate in a pretty design.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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