



Cajun Shrimp Guacamole



Ingredients:

- 4 Tbs. butter
- 1 Tbs. Cajun seasoning
- 1 pound medium shrimp, peeled and deveined
- 3 Hass avocados
- ½ cup chopped red bell pepper
- ½ cup thinly sliced scallions
- ¼ cup chopped yellow onion
- zest of 1 lemon
- 1 Tbs. (or more to your liking) fresh lemon juice
- coarse salt and freshly ground pepper

Method:

1. Melt half the butter in a large sauté pan over medium-high.
2. Add ½ Tbs. of the Cajun seasoning to the butter, stirring well.
3. Add half the shrimp and sear for 2 minutes. Flip and sear another minute or so.
4. Season with salt and pepper.
5. Remove the shrimp from the pan and set aside.
6. Repeat the above with the remaining butter, Cajun seasoning, and shrimp.
7. Set shrimp aside.
8. Half each avocado and remove the pit. Scoop out the flesh into a big bowl.
9. Add the red bells, scallion, onions, lemon zest and juice, and a pinch of salt and pepper.
10. Mash it all together with your fork, until it is smooth, but still good and chunky.
11. Add salt, pepper, and more lemon juice to your liking.
12. Serve with the Cajun shrimp!