

Jasmine Shrimp and Avocado Bites

These succulent shrimp bites are paired with creamy avocado and a delicate Jasmine Chun Hao glaze, creating a refreshing and elegant appetizer that will impress your guests.

PREP TIME: 15 minutes

TOTAL TIME: 25 minutes

COOK TIME: 10 minutes

1 lb large shrimp, peeled and deveined
1 T olive oil
1/2 t salt
1/4 t black pepper
1 avocado, diced
1 T lime juice

1/4 C red onion, finely chopped
1/4 C cilantro, chopped
1/2 C Jasmine Chun Hao (Adagio.com),
brewed and reduced to a glaze
Seasonal lettuces
Sliced radishes (or a radish rose for garnish)

PREPARE SHRIMP:

Season the shrimp with olive oil, salt, and black pepper. Grill or sauté the shrimp until pink and cooked through, about 2-3 minutes per side.

PREPARE AVOCADO MIXTURE:

In a bowl, combine the diced avocado, lime juice, red onion, and cilantro. Mix gently to combine.

ASSEMBLE BITES:

Serve the avocado mix on a small bed of seasonal lettuces with a few sliced radishes (or a radish rose for garnish). Place 3-4 shrimp alongside, creating visual appeal. Drizzle the Jasmine Chun Hao glaze over the top of the mini salad. Serve immediately.

TIP: How to Create a Radish Rose

- ◆ Select a firm, round radish.
- ◆ Trim the ends and make thin, even slices around the radish, leaving the base intact.
- ◆ Gently spread the slices apart to form a rose shape.
- ◆ Place in ice water for a few minutes to help the petals open.