

Shrimp and Avocado Stacks

30—35 Min

Ingredients 4 Portions

= Kotányi Produkte

1 piece	Salad cucumber
1 pkg.	Cilantro leaves, fresh
2 piece	Avocado
2 tbsp.	Yogurt
3 tbsp.	Olive oil
1 piece	Lime
14 piece	Shrimp
1	Chipotle Smoked Chili
1	Garlic, Piquant
1	Sea Salt, Coarse
1	Pepper Black, Whole

Preparation

1. Cut the cucumber into slices around 1-cm thick.
2. To make the avocado cream: Cut two avocados in half, remove the stones and use a fork to finely crush the flesh. Mix with 2 tbsp. of yogurt. Season to taste with the juice of half a lime, Kotányi Salt and Pepper and mix thoroughly.
3. Wash the shrimp and season with Kotányi Extra-Strong Garlic. Then fry in a pan with 2 tbsp. of olive oil.
4. Coat the slices of cucumber with the avocado cream and place a shrimp on each slice of cucumber. Then garnish with the Chipotle Smoked Chili Flakes and chopped cilantro.