

Shrimp & Avocado Salsa

Carolyn T's
Internet
Cookbook

Servings: 12



Notes: This is a particularly colorful dish and wonderful in the summer. Serve with tortilla chips, of course. Use nice sized pre-cooked shrimp.

Preparation Time: 30 minutes

1. Roast the poblano chiles: cut them in half, core them, remove seeds, lay flat on a broiling pan skin side up, then broil for about 5-8 minutes until the skin is crinkly black. Remove, cool, then easily slip the skin off. Roughly chop the chiles in small pieces. Don't overbake them or it will completely dry up the chile flesh - that you don't want!
2. Do not use canned shrimp in this dish. Cook and devein the shrimp and chop into medium-sized pieces. You want to be able to see the shrimp pieces.
3. In a large non-metallic bowl combine the shrimp, poblano chiles, onions, cilantro, lime juice, vinegar, both tomatoes, oregano (may need more), chipotle chiles, avocados, corn and both salts. Taste for seasonings (add more wine vinegar or lime juice if desired). Chill for 8-24 hours before serving with tortilla chips.

1 pound shrimp, not canned, peeled, deveined, cooked
2 whole poblano chile, broiled, peeled (also called pasilla)
2 bunches green onions, minced
1 bunch fresh cilantro, minced
3 tablespoons lime juice
1 tablespoon red wine vinegar
2 pounds canned tomatoes, diced
1 cup fresh tomatoes, chopped
1 tablespoon fresh oregano
1 tablespoon chipotle chile canned in adobo, minced
2 ears corn on the cob, removed, raw
2 whole avocados, chopped
salt, to taste
garlic salt, to taste, or one fresh garlic clove minced

Suggested Wine: Beer!

Categories: Appetizers, Cold Food, Picnic

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 129 Calories; 6g Fat (39.9% calories from fat); 10g Protein; 11g Carbohydrate; 2g Dietary Fiber; 58mg Cholesterol; 179mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates.

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