



Tina's Treat's airs every Wednesday morning on KRIG 104.9 FM.

Avocado Shrimp Boats

1 Tbsp. butter + 1 Tbsp. Olive Oil

1 small Onion (diced)

1 clove garlic (minced)

1 lb. Shrimp

1 Handful of cilantro

Cherry Tomatoes (Diced)

3 Avocados

3 Limes – Juiced

Add butter and Olive oil to skillet.

Add diced onions, garlic and Salt – sweat until tender

Add Add 2 Tbsp. Lime Juice, tomatoes, Shrimp and Cilantro- Cook shrimp through.

Cut Avocados in half and remove from skin. Brush with remaining lime juice. Grill cut side down for about 2 min. Serve shrimp mixture over the avocado.

**KEEPSAKE
CANDLES**