



Shrimp Cocktail Scoops with Guacamole and Sour Cream

prep time:
15 minutes

makes 48
(3-piece) servings

grocery list

ripe avocados
fresh limes and fresh cilantro
Santa Fe Packing Company Mild Salsa
La Baleine Sea Salt
**Morton & Bassett Whole
Black Peppercorns**
frozen small salad shrimp
ShopRite sour cream
scoop-style tortilla chips

shrimp cocktail scoops with guacamole and sour cream

Guacamole (recipe follows)

1 (16-oz.) jar **Santa Fe Packing Company
Mild Salsa**, minus 1 tbsp. for Guacamole

1½ cups frozen small salad shrimp,
thawed and drained well

Juice of 1 fresh lime

1 cup ShopRite sour cream (½ pint)

1 bag scoop-style tortilla chips

1. Prepare Guacamole; set aside and refrigerate. In medium mixing bowl, stir together salsa, thawed shrimp and freshly squeezed lime juice. Mix well.
2. Remove the tortilla chips from bag and place on flat serving platter. Fill as many scoops as desired with 1 teaspoon of shrimp mixture each; top each with small dollop of sour cream and guacamole.

guacamole

2 ripe avocados, peeled, pits removed
and sliced

Juice of 1 fresh lime

2 tbsp. chopped fresh cilantro

1 tbsp. **Santa Fe Packing Company Mild Salsa**

Pinch **La Baleine Sea Salt**

Morton & Bassett Whole Black Peppercorns,
freshly ground

1. Mash avocados in bowl with potato masher. Add lime juice, cilantro, salsa, sea salt and black pepper to taste. Combine well. Cover and refrigerate until ready to use.

Per Serving: 61 calories, 6g carbohydrate,
2g protein, 3g fat, 1g saturated fat, 1g fiber,
15mg cholesterol, 116mg sodium

kitchen tools

cutting board

chef's knife

medium mixing
bowls

potato masher
juicer

measuring spoons

rubber spatula

dry measuring
cups

flat serving platter
spoon

recipe note

Fat-free sour cream
works equally well
in this recipe.

a good idea

You can turn this
appetizer into a
salad by adding
greens and breaking
up the tortilla chips
so they can be
sprinkled in with
the shrimp. Serve
the sour cream
and guacamole as
salad toppings.

