



## Shrimp Appetizers with Avocado and Cucumber

**Prep Time:** 15 minutes

**Cook Time:** 5 minutes

**Total Time:** 20 minutes

These shrimp appetizers have plump juicy Cajun shrimp over creamy avocado on a crisp slice of cucumber. These shrimp cucumber bites are a delicious mouthful!

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**Skill Level:** Easy

**Calories:** 49 kcal

**Servings:** 22 shrimp appetizers

Ingredients

### **Ingredients for Cajun Shrimp:**

- 1 lb large shrimp peeled and deveined
- 2 garlic cloves finely minced
- 1 Tbsp cilantro finely chopped, plus more to garnish
- 1 tsp paprika
- 1/2 tsp cayenne pepper
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 2 Tbsp olive oil divided

### **For the Avocado Spread:**

- 1 avocado
- 1/4 tsp salt
- 1 Tbsp lime juice plus more to squeeze over finished appetizers
- 1 English Cucumber sliced into 22 rings

Instructions

### **How to Make Cajun Shrimp:**

1. Place shrimp in a large mixing bowl and pat dry with paper towels. Add minced garlic, 1 Tbsp cilantro, 1 tsp paprika, 1/2 tsp cayenne pepper, 1/2 tsp salt, 1/4 tsp black pepper and 1 Tbsp olive oil. Stir well to combine.
2. Heat a large heavy pan over medium/high heat with 1 Tbsp olive oil. Once oil is hot, add shrimp in a single layer and sauté 2 min per side or until cooked through.

### **How to Make Avocado Spread & Assemble:**

1. In a small bowl, mash together 1 avocado, 1/4 tsp salt and 1 Tbsp lime juice until creamy. Divide the avocado mix over 20-22 cucumber slices.
2. Squeeze fresh lime juice over the shrimp avocado bites and garnish with more finely chopped cilantro. If not serving right away, cover and refrigerate up to 4 hours before serving.

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