

Seaside Shrimp & Avocado Salsa

PAIRED WITH BOYA SAUVIGNON BLANC



The crisp acidity, notes of lime and hints of the sea in the Boya pair beautifully with the creamy avocado and flavorful nori in this Chilean-inspired shrimp salsa.

MAKES 2 CUPS

- INGREDIENTS**
- 1 lb. cooked shrimp, *peeled*
 - 2 tbsp. extra virgin olive oil
 - 2 large avocados, *diced*
 - 1/2 English cucumber, *peeled, seeded & diced*
 - 3 large ripe tomatoes, *seeded & diced*
 - 2 tbsp. finely chopped red onion
 - 1-2 tbsp. mild or hot chili pepper, *finely chopped*
 - 1/4 cup chopped fresh cilantro
 - Fresh lime juice from 2 large limes
 - Sea salt & nori flakes for seasoning

Chop the cooked shrimp and transfer to a mixing bowl. Add olive oil and stir to coat. Add remaining ingredients, stirring after everything is in the bowl. Check seasoning and add more lime juice, salt or nori to taste. Serve with tortilla chips, crackers, veggies or anything you want to use as a dipper!

Serve with **Boya Sauvignon Blanc**

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