

Seaside Shrimp & Avocado Salsa

PAIRED WITH BOYA SAUVIGNON BLANC



NGREDIENTS

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

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

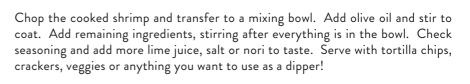
2 tbsp. finely chopped red onion

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



Serve with Boya Sauvignon Blanc

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