



Savory shrimp meets smooth avocado in every delicious bite.

Shrimp & Avocado Bites

Ingredients:

- 12 cooked large shrimp, tails on
- 12 small rounds of toasted bread (cut from brioche or white bread)
- 1 ripe avocado, diced
- 1 tbsp lemon juice
- ¼ cup whipped cream cheese or herbed spread
- Fresh parsley or dill for garnish
- Lemon zest
- Toothpicks (holiday-themed if desired)

Instructions:

- **Prepare the avocado topping:** In a small bowl, toss diced avocado with lemon juice and a pinch of salt to keep it fresh and bright.
- **Assemble the bites:** Spread a thin layer of cream cheese onto each toasted bread round.
- **Add toppings:** Place a spoonful of avocado on each round.
- **Add the shrimp:** Skewer a cooked shrimp with a toothpick and place it standing upright in each appetizer.
- **Finish:** Garnish with parsley/dill and a sprinkle of lemon zest.
- **Serve cold.**