



Zesty Broiled Shrimp Bites

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1 lb large/extra-large raw shrimp (25-35 shrimp per pound)
- 2 teaspoons O&V [Roasted Garlic Oil](#) *
- 1 – 1½ teaspoons chili powder (to your preferred level of spice)
- 1 teaspoon garlic powder
- 1 teaspoon cumin
- 1 teaspoon O&V [Smoked Paprika](#) *
- ¼ teaspoon salt
- 4 teaspoons O&V [Guacamole Herb Dip](#) *
- 2 avocados
- 2 teaspoons sour cream (optional)
- 2 tablespoons fresh lime juice
- Zest from limes for garnish
- 1-2 tablespoons minced cilantro or parsley (additional sprigs for garnish)
- Pre-made Phyllo cups (see Chef Note)
- 28 asparagus tips, blanched

Preparation

Preheat the oven on High Broil. Place your oven rack on the top shelf (about 6 inches from the heat source). Line a large rimmed baking sheet with parchment paper

In a bowl, toss together the shrimp, garlic powder, chili powder, cumin, Smoked Paprika, salt and Roasted Garlic oil. Let stand for 10 minutes. Spread the shrimp in a single layer on the prepared baking sheet. Broil for 3-5 minutes until cooked through (take care not to overcook, as that will make the shrimp rubbery)

In small bowl combine the Guacamole seasoning mix with the lime juice and allow to rehydrate for 3-4 minutes. While it is rehydrating, mash the avocados in a larger bowl. Add the sour cream (if using) and minced herbs and then combine in the rehydrated Guacamole seasoning and lime juice combination. Mix well and taste. Add salt and pepper to taste.

To assemble the bites, place a dollop of avocado mixture in the phyllo cup, top with a broiled shrimp. Garnish with a blanched asparagus spear, sprigs of herbs and lime zest. Serve immediately.

Serves 28 bites (or as many shrimp as came in your pound)

Active time 25 minutes Total Time: 25 minutes

Chef Note

I prefer to use phyllo cups as they can withstand the fillings without turning soft too quickly. You can also use tortilla scoops if you prefer, but they will soften faster. I also love to make these pie crust cups if you have the time to do so.

Pie crust cups

1 box refrigerated pie crusts (2 pie crusts) softened as directed on the box.

Preheat the oven to 425F. Unroll the pie crusts on a work surface and cut into 2½ inch squares (about 12 per pie crust). Discard the scraps of pie crust.

Turn a mini muffin pan upside down, press each square of dough over the top of each muffin cup. Pinch and arrange to form an inverted cup shape. Prick the sides and top with a fork.

Bake for 8-10 minutes until golden brown. Remove and cool for 5-10 minutes, remove from muffin pan. Cool completely and then fill with avocado mixture and shrimp.

Notes

* The [Roasted garlic oil](#) adds a nice garlicky flavor and the [Smoked Paprika](#) adds depth and color to the shrimp. You can use an [Unflavored EVOO](#) and add more garlic powder and another high-quality paprika. The [Guacamole Dip Mix](#) adds amazing flavor, but you can also use a combination of cumin, coriander, chili powder and salt, to the avocado for taste.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Appetizer, Party Bites, Pie Crust Bites, Phyllo Cups, Tortilla Chips Gluten Free Option, Spicy Shrimp Appetizer, Guacamole Seasoning, Roasted Garlic Oil, Smoked Paprika, Seafood, Dairy Free Option,