

# *Spicy Shrimp Sandwich with Chipotle Avocado Mayo*

## **Ingredients**

1/2 tsp cumin	1/2 cup mayo
1/2 tsp garlic powder	1 chipotle pepper
1/4 tsp kosher salt	Juice of 1 lime
1/4 tsp chili powder	1/4 tsp kosher salt
2 tsp olive oil	2 French rolls
1/2 lb shrimp, peeled & deveined	4 romaine lettuce leaves
1 avocado, pitted & diced	

## **Directions**

Combine cumin, garlic powder, 1/4 tsp kosher salt, chili powder and olive oil together in a bowl. Place shrimp in the bowl and toss to coat. Combine avocado, mayo, chipotle pepper, lime juice and 1/3 tsp salt in a food processor. Pulse until smooth.

Place shrimp in a skillet over medium heat. Cook until pink and cook through, about 5 minutes.

Toast rolls, if desired. Spread chipotle avocado mayo on the roll. Place lettuce leaves on bottom half of roll and divide shrimp on each.

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