



# GARLIC AND PARSLEY SHRIMP AVOCADO TOAST

## INGREDIENTS

- 4 slices of toasted rustic bread
- 2 cups guacamole
- Salt and pepper to taste
- Optional: 4 poached eggs
- 16 oz Ultra Natural **Garlic and Parsley Shrimp**

## TO MAKE GUACAMOLE

- 4 avocados, sliced and pitted
- 1 tomato, finely diced
- ½ medium red onion, finely diced
- 2 cloves minced garlic
- 3 tablespoons fresh cilantro, chopped
- ½ lime, freshly squeezed
- Salt and pepper to taste

## DIRECTIONS

1. Toast bread and place on plate.
2. Spread guacamole on top of toast.
3. Place garlic and parsley shrimp on top of guacamole.
4. Spoon remaining sauce on top.
5. Add salt and pepper to taste.
6. Optional: place poached egg on top of shrimp.

## POACHED EGGS

1. Fill a pot with at least 4 inches of water. Bring water to a gentle boil and add 1 tablespoon of vinegar.
2. Crack an egg into a fine sieve to drain off watery whites. Pour egg into a small bowl and gently pour egg into the water. Cook for 2 ½ minutes.
3. Use a slotted spoon to retrieve eggs from the water. Serve immediately or transfer to an ice bath to stop cooking the eggs internally.
4. To reheat eggs, add poached eggs to simmering water for 30-45 seconds.

## GUACAMOLE

1. Add all ingredients to a bowl, mash with a fork until desired consistency.

**Serves 4**