

Shrimp-Stuffed Fried Avocados

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These are a classic indulgence in tex-mex restaurants. The big round fried ball is cut into to reveal a deep green outer ring filled with bright pink shrimp center. The important part is to make sure to season the avocado all over before filling, otherwise it will be bland. Makes 2 fried avocados.

Ingredients:

2 shrimp, peeled, deveined and chopped
2 whole avocados
1/4 cup shredded monterrey jack cheese
1 jalapeno, finely minced, optional
cumin, to taste
salt and pepper, to taste
2 eggs, beaten
Panko bread crumbs, as needed
oil, as need for frying

Directions:

1. Cook the shrimp in a saute pan over medium high heat until opaque and pink. About 2 minutes.
2. In a small bowl combine the shrimp with the cheese and minced jalapeno. Season the mixture with cumin and salt and pepper.
3. Cut the avocados in half and remove the pits. Scoop out the halves in a complete pieces.
4. Fill each side with the filling and put the halves back together to make a whole avocado.
5. Roll the avocados in the eggs then in the bread crumbs. At this point these can be held until you are ready to cook them.
6. Fry the avocados on medium heat in hot oil until they are brown.
7. Serve with refried beans and rice if desired.

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