

## Shrimp & Guacamole Wonton Bites

Yield: 12 servings (2 per person).

- 24 wonton wrappers
- 24 large, fresh shrimp (31/36 count per pound),  
peeled and deveined
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- ¼ teaspoon ground cayenne pepper
- ½ teaspoon smoked paprika
- ½ teaspoon salt
- 2 tablespoons fresh cilantro, chopped (optional)

### For the guacamole:

- 3 avocados, peeled and pitted
- Juice of 3 limes
- 1 teaspoon salt
- 1 tablespoon red onion, finely minced

Preheat oven to 350°. Spray a mini-muffin pan with nonstick cooking spray. Place a wonton wrapper in each muffin cup, gently pressing the wrapper to the sides of the tin. Make sure the center stays open. Bake for 10 minutes or until golden brown. Remove from oven and set aside.

Prep a baking sheet with parchment paper. In a medium bowl, add shrimp, olive oil, garlic, cayenne pepper, paprika, and salt. Toss, making sure shrimp are completely covered. Spread shrimp on baking sheet and bake for 5 minutes or until shrimp turn pink and begin to curl. Remove from oven and set aside.

**For the guacamole:** In a glass bowl, add avocados and smash with a fork or potato masher. Add lime juice, salt, and minced onion. Mash mixture to desired consistency.

Fill each wonton cup with guacamole and top with 1 shrimp. Arrange on a plate or tray and garnish with fresh cilantro; serve immediately.

