



Creamy Light Avocado, Coconut Milk, Ginger Dressing

With Dauro or Aubocassa EVOO

Makes approx. 1 cup

Ingredients:

1	Avocado
1/3 cup	Thai Coconut milk
¼ cup	Dauro or Aubocassa EVOO
4	Shrimp – preferably fresh with shell (for those of you not affected by seafood allergies!)
2 tablespoons	Minced ginger (prepared store-bought)
½ lime	Juice
¼ teaspoon	Finely diced shallots
T.T.	Ground sea salt and freshly ground black pepper

Instructions:

1. If adding shrimp, bring enough water to cover shrimp to gentle simmer, add shrimp and cook over medium high heat until the shell turns orange and flesh is opaque. Remove shell and grind in food processor.
2. Place avocado flesh, coconut milk, olive oil, lime juice and shallots in a blender. Puree until smooth.
3. Add ground shrimp to puree.
4. Add sea salt and pepper to taste.
5. Add more lime juice and/or minced ginger according to your palate and preference.

Serving Suggestions:

Serve over Thai rice noodles, boiled potatoes, poached eggs, sautéed shrimp, grilled chicken, delicate white fish.

Enjoy!

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