



## POPCORN SHRIMP WITH SPICY AVOCADO DIP

Juicy popcorn shrimp with a spicy but healthy avocado dipping sauce

**Yield:** 8 Servings

### INGREDIENTS

	Kosher salt and ground black pepper, to taste
2 tsp.	Hot sauce
1/2 tsp.	Ground cumin
	Juice of 3 limes
1 pk.	Cream cheese, softened
3 Item	avocados, peeled, pitted and cut into pieces
1 pk.	12oz SeaPak Popcorn Shrimp



### DIRECTIONS

- 1 Prepare Popcorn Shrimp according to package directions.
- 2 In the bowl of a food processor, or using a hand mixer and a large mixing bowl, add the avocados, cream cheese, lime juice, cumin and hot sauce. Mix until smooth. Add salt and pepper to taste. Serve alongside warm Popcorn Shrimp for dipping.