

## **Grilled Shrimp with Tomatillo and Avocado Salsa**

Dip in with some grilled shrimp for a spirited appetizer or main course.

For the salsa:

12 tomatillos, husked and washed

1 ripe Haas avocado, cut into 1/4-inch dice

1 medium, ripe tomato, cut into 1/4-inch dice

1/4 cup finely chopped white onion

2 Tbs. tablespoons finely chopped fresh cilantro

1 tsp minced jalapeno

1/2 tsp minced garlic

1/4 tsp kosher salt

1/4 tsp fresh ground black pepper

16-2- Jumbo Shrimp (1 1/2-2lbs peeled and deveined)

1/4 cup Extra virgin olive oil

1 tsp kosher salt

1/2 tsp freshly ground black pepper

1/4 tsp paprika

To prepare the salsa: Grill the tomatillos over Direct High heat until charred in spots and softened, 4 to 6 minutes, turning occasionally. Place the tomatillos in a food processor and process until smooth. Pour the tomatillos into a medium bowl. Add the remaining salsa ingredients and mix well. Set aside until ready to serve.

Lightly brush or spray the shrimp with oil. Season to taste with salt, pepper, and paprika. Grill over Direct High heat until the shrimp are just opaque in the center and firm to the touch, 2 to 4 minutes, turning once halfway through grilling time. Serve warm or at room temperature with the salsa.