

Description



Impress your guests with this easy, delicious appetizer.

Ingredients:

- 4 oz. frozen salad shrimp (thawed)
- 1 avocado
- 2 T. grated onion
- 2 T. miso paste
- 4 T. rice vinegar
- 2 T. The Olive Tap's any Fruity Style Oil such as [Arbequina 100% Extra Virgin Olive Oil](#)
- Cocktail bread, toasted

Directions:

1. Halve avocado, remove seed, and dice.
2. In a bowl, combine grated onion, miso paste, rice vinegar and olive oil. Mix well until miso paste is dissolved and smooth. Add shrimp and avocados to the bowl. Coat well.
3. Spoon shrimp and avocado mixture onto each lightly toasted cocktail bread.

An Original Recipe by Hidemi Walsh, Indiana

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/asian-flavored-shrimp-avocado-canape/>

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