

SINCE 1872

SARATOGA®



# Mushroom & Shrimp Bites

WITH AVOCADO AND MINT

Pairs with Saratoga Sparkling Spring Water

Umami flavors from the mushroom caps and the rich creaminess of the avocado are the perfect pairing with Saratoga Sparkling Spring Water. The low minerality allows the shrimp to shine for this delicious appetizer.

- SERVES 4-6 PEOPLE
- COOKS IN 2 HOURS 30 MINUTES

## Ingredients

12 baby portobello mushroom stuffers,  
washed and stems removed  
1/4 cup olive oil, plus more as needed  
12 peeled and deveined large shrimp,  
tails removed  
1 teaspoon chili powder  
1/2 teaspoon smoked paprika  
1/16 teaspoon cayenne pepper  
1 avocado  
2 tablespoons grapefruit juice  
1 tablespoon fresh mint, chopped  
salt and pepper, to taste  
whole mint leaves for garnish (optional)

## step

### BY STEP

#### Step 1/4

Combine 1/4 cup of olive oil, chili powder, smoked paprika, and cayenne pepper in an air tight container, mix marinade with shrimp and toss to coat. Cover and let marinate in refrigerator for at least 2 hours.

#### Step 2/4

Preheat the oven to 400°F. Line a baking sheet with parchment paper. Brush the mushroom caps with olive oil and sprinkle with salt and pepper. Cook caps for 10 minutes, flip and cook for another 10 minutes, or until caps are browned.

#### Step 3/4

Smash the avocado in a large bowl. Add grapefruit juice and chopped mint, and mix until combined. Season with salt and pepper to taste.

#### Step 4/4

Preheat grill to medium high and oil the grate. Grill shrimp for about 1-2 min on each side, or until opaque.

#### To Serve

Place caps, gill side up, on a plate, top with avocado mixture, grilled shrimp, and a mint leaf.

