

## **Avocado & Shrimp Boats**

### Ingredients:

1 large avocado  
WildeBerryaki sauce  
a handful of cooked bay shrimp, washed thoroughly  
1 small mango  
1 lemon

### Instructions:

Cut avocado in half length-wise and discard the pit.  
Scoop out avocado into a bowl and cut into 1 inch cubes.  
Set aside the avocado peels to be used for the 'boats' later on.  
Cut mango into 1 inch cubes and add in with the avocados.  
Add in shrimp.

Squeeze the juice of half a lemon over the mixture.  
Add 2 or 3 tablespoons of WildeBerryaki to the mixture and stir carefully.  
Scoop the mixture back into the avocado peels.

Set the avocado boats in the middle of a plate, sprinkle with toasted sesame seeds and garnish the plate with your favorite tortilla chips!