Shrimp & Avocado Wontons

15 wonton wrappers
oil for frying
1 lb cooked shrimp, diced
1/4 c avocado, diced
1/4 c tomato, diced
2 T red onion
1 T cilantro, chopped
2 T olive oil
1 T lemon juice
1 T lime juice
salt & pepper, to taste
cilantro leaves, to garnish

Take the wonton wrappers and cut into triangles or circles. In a large skillet, preheat about 1 inch of oil over medium-high heat. Fry each piece of wonton wrapper until crispy and transfer to a paper towel lined sheet pan.

In a large bowl, combine the shrimp, avocado, tomato, red onion and cilantro and toss together. Add the olive oil, lemon juice, and season with salt and pepper. Toss together one more time to incorporate all ingredients.

Place a little of the shrimp and avocado mixture on each wonton and garnish with a little more cilantro.

Recipe by Garden Chef Christina Curry