

Mango Avocado Salsa with Chilled Shrimp

2 cups mango, diced

1 avocado, diced

1/2 red onion, finely diced

1 fresh jalapeño, seeded and finely diced

1/4 cup fresh cilantro, chopped

juice of 1 lime

1/4 tsp sea salt

fresh cracked black pepper, to taste

1 lb chilled cooked shrimp, peeled and deveined

large corn tortilla chips

In large bowl, combine mango, avocado, onion, jalapeño, cilantro and lime juice and stir. Season with salt and pepper to taste. Serve mango avocado salsa on tortilla chips and top with chilled shrimp.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN