

## **Spiced Shrimp & Avocado Crostini**

Yields 16 canapes

### Crostini

16 baguette slices, between ¼ and ½ inch thick  
2 cloves garlic, cut in half  
2-3 tbsp extra-virgin olive oil  
Kosher salt

Adjust oven rack to 6 inches from the broiler and turn the broiler on high. Rub one side of each bread slice with the garlic and set on a baking sheet lined with aluminum foil. Brush the garlic side with the oil and season with salt. Broil until the bread is browned, 1-2 minutes. Flip and broil the other side 1 minute more.

16 large shrimp (about ½ lb.), peeled, deveined, rinsed, and patted dry  
Kosher salt and freshly ground black pepper  
1 tsp. chili powder; more to taste  
2 tbsp. extra-virgin olive oil  
2 small ripe avocados (about 12 oz. total)  
1 tbsp. fresh lime juice; more for sprinkling  
3 tbsp. chopped fresh cilantro, plus 16 whole leaves for garnish

Season the shrimp with ¼ tsp salt, a few grinds of pepper, and 1 tsp chili powder. Set a heavy 10-inch skillet over medium-high heat for 1 minute. Add the oil and shrimp and sauté, stirring occasionally, until the shrimp are opaque and firm to the touch, about 2 minutes. Transfer to a cutting board.

Pit the avocados and scoop the flesh into a small bowl. Add 1 tbsp. lime juice, the chopped cilantro, and pinch of chili powder. Mash with a fork until relatively smooth and season with ½ tsp. salt and a few grinds of pepper. Slice the shrimp in half lengthwise.

To assemble, spread the mashed avocado over the crostini. Top each with 2 halved pieces of shrimp and a cilantro leaf, sprinkle with lime juice and salt, and serve.