

Shrimp and Fresh Pico de Gallo Salad with Avocado

Serves 6

1/2 pound pork skin, cut into 2 inch pieces
2 cups vegetable oil
1/4 cup extra virgin olive oil
2 limes juice
1/3 cup chopped fresh cilantro
1 1/2 pounds cooked shrimp
12 ounces pico de gallo, store prepared
2 large heads Boston Bibb lettuce, cleaned, dried shredded large
2 large ripe avocados
salt and pepper to taste

Preheat oven to 250 degrees. Lay out pork skin pieces on a baking sheet and season with salt. Bake for 3 hours; cool. Heat 2 cups vegetable oil in a saucepot over medium high heat. Add pork rinds to hot oil and cook until they puff up. Drain on paper towels and season with salt and pepper. Crumble gently, if desired. Add shrimpwater. Turn heat down and simmer gently for about 3-4 minutes per side, or until just cooked through. Drain and set aside.

Meanwhile, in a large bowl, combine the olive oil, lime juice, cilantro, pico de gallo and shrimp. Cut avocados in half and remove the pits. With a large spoon, scoop out the flesh of each avocado half, keeping the avocado as intact as possible. Cut the avocado halves into 1/4 inch slices and season the avocado with salt. Add the avocado and lettuce to the bowl with shrimp and toss, being careful to keep the avocado slices intact. Season with salt and pepper, top with chicharrones and serve.