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## **Shrimp Scampi with Avocado**

*This is a rich sauce with chunks of fresh avocado running through.*

**Serves 4**

- **1 lb raw shrimp, 16 - 20 count, peeled and deveined**
- **1/4 lb unsalted butter**
- **2 Tbs Univer Gourmet Garlic Cream**
- **2 Tbs red onion, chopped**
- **1 Tbs fresh parsley, finely chopped**
- **1/2 tsp freshly ground black pepper**
- **dash white pepper**
- **1/2 tsp Worcestershire sauce**
- **1 lemon, juiced**
- **2 Tbs Univer Red Gold Mild**
- **1 Tbs white wine (optional)**
- **1 large avocado, coarsely chopped**
- **2 Tbs shredded Parmesan cheese**

In a large frying pan over medium heat, melt butter. Add Garlic Cream and onions. Sauté onions about 3 minutes. Add parsley, black pepper, white pepper, Worcestershire sauce and juice from lemon. Add shrimp, Red Gold Mild and wine, if using; cook 3 minutes, until shrimp begin to turn pink. Add avocado and cheese and stir to combine. Cook 2 minutes longer or until shrimp are done. Transfer to a serving dish and garnish with lemon slices and fresh parsley.

Preparation time: 10 minutes

Cooking time: 8 minutes

Ready in: 18 minutes