



*Insist on California Avocados*

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## Haute Grilled Avocados — Serves 4

- 2 ripe, Fresh California Avocados
- 2 Tbsp. fresh lime or lemon juice
- 1½ Tbsp. olive oil
- Seasoned salt to taste
- ½ cup fresh salsa, optional for half shell version

### Instructions For Grilled Slices:

1. Cut avocado in half, seed, peel, and slice.
2. Drizzle with fresh lime or lemon juice and brush lightly with olive oil.
3. Gently place slices on grill over hot coals for 2 minutes on each side.
4. Season with salt to taste.

### Instructions For Grilled Half Shells:

1. Cut avocado in half and remove seed.
2. Drizzle with fresh lime or lemon juice and brush lightly with olive oil.
3. Gently place cut side down on grill over hot coals for 2-3 minutes.
4. Season with salt to taste.

**Optional:** Fill with fresh salsa or your favorite fresh ingredients.



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## Grilled Avocado with Jumbo Prawns—Serves 4

### Ingredients Salad

1 (5-oz.) bag baby lettuces and greens

Chile-lime vinaigrette (see make-ahead recipe)

1 ripe mango, peeled and diced into 1/2-inch cubes

2 ripe, Fresh California Avocados, skin on, cut in half and seeded

2 tsp. olive oil, divided

8 jumbo prawns

Salt and pepper, to taste

Chipotle Aioli (see make-ahead recipe)

1 lime, cut into wedges

**Ingredients Chile Lime Vinaigrette**

1/4 cup orange juice

2 Tbsp. raspberry vinegar

1/2 lime, juiced

1 tsp. sugar, or more depending on tartness

1/4 cup corn oil

Pinch of crushed dry chiles

Pinch of salt

**Ingredients Chipotle Aioli**

1/4 cup mayonnaise

1 tsp. finely diced green onion

1 sprig cilantro (leaves only), chopped

1/2 Tbsp. chipotle pepper sauce or 1/2 diced chipotle pepper in adobo sauce

1 Tbsp. lemon juice

1/4 clove garlic, minced

Salt and pepper, to taste

### Instructions:

1. Prepare Chile Lime Vinaigrette by whisking vinaigrette ingredients to combine. Reserve.
2. Prepare Chipotle Aioli by mixing all ingredients. Reserve, chilled, until ready to use.
3. Toss baby greens with Chile Lime Vinaigrette, using only as much dressing as you prefer. Divide salad onto plates.
4. Sprinkle salad with mango cubes.
5. Lightly oil the cut side of the avocados. Grill over hot coals or on grill pan, fruit side down, until nice grill marks appear, about 2 to 3 minutes. Turn over and grill skin side for about 1 minute.
6. Lightly oil prawns with remaining oil. Grill prawns over hot coals or on grill pan until pink, about 3 to 4 minutes. Sprinkle with salt and pepper.
7. Place grilled avocado half on dressed salad greens.
8. Place two grilled prawns opposite each avocado half.
9. Fill center of each avocado half with Chipotle Aioli.
10. Garnish with a wedge of lime.