

Spicy Roasted Shrimp Sandwich with Chipotle Avocado Mayonnaise

Yields 3-4 servings

Ingredients:

- 1 pound medium shrimp, peeled and deveined
- 1 tablespoon olive oil
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- Kosher salt and freshly ground black pepper, to taste
- Chipotle avocado mayonnaise
- 1 baguette, cut it into 3-4 equal pieces, toasted, for serving
- Romaine lettuce leaves, for serving
- Sliced avocado, for serving

Directions:

1. Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.
2. In a large bowl, combine shrimp, olive oil, cumin, garlic powder, chili powder, salt and pepper, to taste.
3. Place shrimp mixture onto the prepared baking sheet. Place into oven and roast just until pink, firm and cooked through, about 6-8 minutes.
4. Serve sandwiches on a baguette with romaine lettuce, avocado, shrimp and chipotle avocado mayonnaise.

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