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Shrimp and Avocado Canapes

Prep Time: 10 mins

Total Time: 10 mins

Ingredients

- ❖ 16 whole crackers, whole-wheat
- ❖ 1 medium avocado, cut into 16 slices
- ❖ 16 whole shrimp, cooked
- ❖ 1 medium lime(s), cut into wedges

Preparation

Top each cracker with 1 slice avocado, 1 shrimp and a squeeze of lime juice.

