

## Shrimp and Avocado Appetizers

Servings: 12 @ 1 point

Preparation Time: 20 min

### Ingredients

1/4 cup(s) reduced-calorie mayonnaise

1 tsp wasabi powder, or wasabi paste

1/2 tsp soy sauce

1/2 medium avocado, quartered and then cut into 24 slices

8 oz cooked shrimp, about 24 small, peeled and deveined

2 Tbsp radishes, finely chopped

24 piece(s) mint leaves, small

1/2 large cucumber(s), seedless, cut into twenty-four 1/4-inch-thick slices



### Instructions

To make wasabi mayonnaise, in a small bowl, stir together mayonnaise, wasabi powder (or paste) and soy sauce until smooth.

To assemble appetizers, place cucumber slices on a serving platter and spread each with 1/2 teaspoon of wasabi mayonnaise. Place a slice of avocado on top and then top each with a shrimp; sprinkle with radish and top with a mint leaf. Yields 2 appetizers per serving.