

Prawn and Avocado Salsa with Chips

This ceviche-style salsa is so marvelous, you'll probably want to make a double batch. Serve the salsa and chips with a very cold, crisp sauvignon blanc wine.

Yield: About 2 cups of salsa

- 1 pound prawns, shelled and deveined (see note)
- 2 plus 2 teaspoons olive oil
- 2 large garlic cloves, minced
- 1 teaspoon grated fresh lime zest (colored outer peel)
- 1/3 cup fresh lime juice
- 3/4 teaspoon Diamond Crystal kosher salt (for other brands of kosher salt or table salt, use half the amount)
- 1 large Roma tomato, seeded and diced 1/4-inch
- 1/3 cup loosely packed fresh cilantro, finely chopped
- 1 small avocado, peeled, pitted, and diced 1/4-inch
- 1 bag (14 ounces) salted tortilla chips

1. Discard the prawn tails; chop the prawns into 3/8-inch pieces. In a heavy skillet, heat 2 of the teaspoons of oil over medium heat. Add the garlic; saute until light golden, about 1/2 minute. Add the prawns; saute, stirring, until just pink, about 1 minute. Immediately transfer to a bowl.
2. Stir in the lime zest, lime juice, and salt; chill 20 minutes. Stir in the tomato, cilantro, and the remaining 2 teaspoons of oil. Chill at least 1 hour and up to 8 hours. Up to one hour before serving, gently stir in the avocado; adjust salt to taste. Keep refrigerated until serving time. Serve with the tortilla chips.

Note: If you buy shelled, deveined prawns, buy about 14 ounces of prawns, rather than a full pound.