

Green Lava Pepper Sauce

Ingredients: Jalapeno Pepper, Avocado, Cilantro, Apple Cider, Vinegar, Orange Cider, Lime Juice, Salt, and Natural Spices.

Rating: Not Rated Yet

Price

Price with discount \$10.99

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Discount

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Manufacturer[Catch A Fire](#)

Description

Green Lava Pepper Sauce

Ignite your senses with the fiery and refreshing burst of Green Lava Pepper Sauce. This bold and flavorful hot sauce is crafted with a unique blend of Jalapeño Pepper, creamy Avocado, and fresh Cilantro, creating a vibrant green explosion of taste. The tangy combination of Apple Cider and Vinegar, paired with the sweet and citrusy notes of Orange Cider and Lime Juice, brings a zesty kick that complements any dish.

Enhanced with a hint of Salt and a mix of Natural Spices, Green Lava Pepper Sauce offers a perfect balance of heat and brightness. Whether you're drizzling it on tacos, seafood, or grilled vegetables, this sauce adds a deliciously spicy twist that elevates your culinary creations. Experience the ultimate fusion of flavor and fire with every drop of Green Lava Pepper Sauce.

Green Lava Hot Shrimp

Ingredients:

- 1 lb (450g) large shrimp, peeled and deveined
- 2 tablespoons Green Lava Pepper Sauce
- 2 tablespoons olive oil

Green Lava Pepper Sauce

- 1 avocado, diced
- 1/4 cup fresh cilantro, chopped
- 1/4 cup apple cider vinegar
- 1/4 cup orange cider
- 2 tablespoons lime juice
- 1 jalapeno pepper, thinly sliced
- Salt, to taste
- Lime wedges (for serving)
- Cooked rice or tortillas (for serving)

Instructions:

1. **Marinate the Shrimp:** In a large bowl, combine the shrimp with the Green Lava Pepper Sauce and olive oil. Toss to coat evenly. Let the shrimp marinate for at least 15 minutes to absorb the flavors.
2. **Prepare the Salsa:** In a separate bowl, combine the diced avocado, fresh cilantro, apple cider vinegar, orange cider, lime juice, thinly sliced jalapeno pepper, and a pinch of salt. Mix well to create a fresh and zesty salsa.
3. **Cook the Shrimp:** Heat a large skillet or grill pan over medium-high heat. Add the marinated shrimp and cook for 2-3 minutes on each side until they turn pink and opaque.
4. **Serve:** Remove the shrimp from the skillet and transfer to a serving platter. Spoon the fresh avocado salsa over the shrimp.
5. **Garnish and Enjoy:** Serve the Green Lava Hot Shrimp with lime wedges on the side for an extra burst of flavor. Pair them with cooked rice or tortillas for a complete meal.

This Green Lava Hot Shrimp recipe is sure to bring bold and zesty flavors to your table. Enjoy the perfect blend of heat and freshness with every bite! ????

Reviews

There are yet no reviews for this product.

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