**Island Shrimp**

1 ½ medium shrimp, shelled and deveined

1 package House-Autry Mills Southern Baked Bold & Zesty Breader

2/3-cup fresh orange juice

¼ cup fresh lemon juice

¼ cup fresh lime juice

¼ cup unsweetened pineapple juice

1 mango, peeled and diced

1-cup jicama

½ small red onion, minced

½ cup chopped fresh cilantro

1 jalapeno Chile, seeded, minced

1 avocado, peeled and diced

1-tablespoon extra virgin olive oil

Salt and peppers

Baked unsalted tortilla chips

Cut shrimp into ½ inch pieces and place in a glass bowl. Add orange, lemon and lime juices to shrimp and let marinate for about 30 minutes

While shrimp is marinating, combine mango, jicama, onion, cilantro, jalapeno, avocado, oil and salt and pepper to taste. Toss to mix thoroughly. Cover and refrigerate for 30 minutes.

After 30 minutes, remove shrimp from bowl and toss with House-Autry Mills Southern Baked Bold & Zesty Breader. Remove shrimp with tongs and shake off excess breader. Place shrimp on non-stick foil lined baking sheet and bake at 450 degrees for 5-6 minutes or just until shrimp is cooked throughout.

To serve, divide fruit mixture among 6 plates and top with shrimp evenly with shrimp. Yields 6 servings