

# Shrimp Ceviche

Serves 5

## Ingredients

- 2 pounds raw or cooked shrimp, deveined, tails-off, diced small
- ¾ cup fresh lime juice
- 4 large hot house tomatoes, cut into a small dice
- 1 large English cucumber, peeled, seeded and cut into a small dice
- ½ - ¾ cup red onion, finely chopped
- 1 jalapeno, seeded and finely chopped
- 1 bunch cilantro, finely chopped
- 1 ½ teaspoons Kosher salt
- ½ teaspoon pepper

Sliced avocado and tortilla chips for serving



## Steps

1. In a medium-size bowl combine shrimp and freshly-squeezed lime juice (this must be fresh). If using raw shrimp this needs to soak for 2 - 3 hours in the fridge until the shrimp is opaque and pinkish in color. Stir it every 30 minutes. If using cooked shrimp it only needs to soak for 10 - 15 minutes.
2. Once shrimp is ready combine all ingredients carefully (including the lime juice) in a large serving bowl. Taste for seasoning. Garnish with avocado slices and serve with tortilla chips or tostadas.

