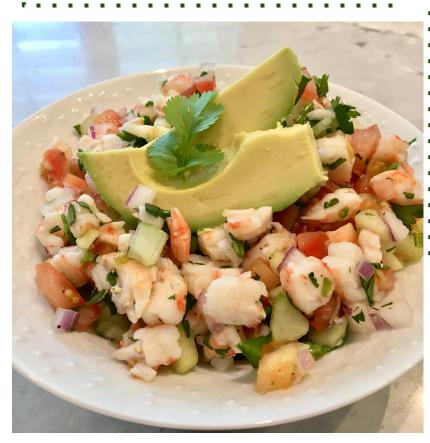
Shrimp Ceviche

Serves 5

To mode and

- Ingredients
- 2 pounds raw or cooked shrimp, deveined,
- tails-off, diced small
- ³/₄ 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
- ¹/₂ ³/₄ cup red onion, finely chopped
- 1 jalapeno, seeded and finely chopped
- I bunch cilantro, finely chopped
- 1 ½ teaspoons Kosher salt
- 1/2 teaspoon pepper
- Sliced avocado and tortilla chips for serving





Steps

 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.
Once shrimp is ready combine all ingredients carefully (including the lime juice) in a lange serving bard

- lime juice) in a large serving bowl. Taste for seasoning. Garnish with
- avocado slices and serve with tortilla chips or tostadas.
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