



Shrimp Ceviche



Ingredients

- 1 lb cooked shrimp, peeled and deveined
- ¼ cup fresh lemon juice, about two lemons
- ¼ cup fresh lime juice, about 3 limes
- ½ cup fresh squeezed orange juice
- 4 whole plum tomatoes, seeds removed and diced
- 2 whole jalapeno peppers, seeds and vein removed, minced
- 1 cup diced jicama (or diced peeled apple)
- ½ cup chopped fresh cilantro
- ¼ cup finely chopped red onion
- 1 avocado, pitted and diced
- kosher salt and fresh ground pepper

Method:

1. Chop the shrimp into ½-inch pieces and transfer to a bowl. Set aside.
2. In a small bowl, whisk together the lemon, lime, and orange juice to combine. Pour ½ cup of the citrus juice over the shrimp and toss to combine. Allow the shrimp to marinade in the juice for 15 minutes.
3. Add the tomato, jalapeño, jicama (or apple), cilantro and red onion to the shrimp. Toss the ingredients to combine and allow to marinade for an additional 10 minutes. Stir in the avocado and remaining juices.
4. Season the ceviche with salt and pepper, to taste. Serve immediately with tortilla chips, if desired.

Recipe Notes

Do not use lemon, lime, or orange juice from a container. Fresh squeezed is recommended for best results.

Shrimp Ceviche is best enjoyed the same day it is made.