

AVOCADO SHRIMP CEVICHE



ALWAYS
IN SEASON

AvocadosFromMexico.com

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Yield: 4 Servings

Ingredients:

- 2** Avocados From Mexico, cubed
- 1** lb. shrimp, cooked (peeled/deveined)
- 1** cucumber, peeled and diced
- 2** medium tomatoes, diced
- ½** cup (or 1 small) red onion, chopped
- ½** cup (or 1 bunch) fresh cilantro, chopped
- ½** cup lime juice (or lemon)
- 1** tbsp. olive oil
- 2** tbsp. hot sauce, add more as desired

Instructions:

1. In a large bowl, combine shrimp with lime juice and set aside to marinate while you prepare the chopped vegetables.
2. Combine cucumbers, onion, tomato and cilantro with olive oil and hot sauce. Mix well. Add marinated shrimp to vegetable mixture and blend well.
3. Refrigerate for 30 minutes to allow flavors to blend. Prior to serving, gently stir in diced avocado.

Garnish with cilantro and serve with tortilla chips, extra hot sauce and lime slices.