## **Shrimp Ceviche**

Serves: 4

*Ceviche is a* South American dish of marinated raw fish or seafood, typically garnished and served as an appetizer.



## Ingredients:

1 pound Shrimp raw, medium, peeled, deveined, tail removed, cut into thin pieces

- 1 cup Fresh Lime Juice
- 1 cup Cucumber peeled, seeded and finely chopped
- 1 cup Tomato seeded and finely chopped
- 1/2 cup Cilantro fresh and chopped
- 1/2 cup Red Onion finely chopped
- 1 Serrano Chile Pepper deveined, seeded and minced

Salt to taste

Corn Tostadas

## **Directions:**

- 1. Wash hands with soap and water.
- 2. Place the shrimp in a large mixing bowl. Add 1/2 cup lime juice and let stand for 15 minutes so the shrimp soak in the lime juice.
- 3. Wash hands again with soap and water before working with vegetables.
- 4. Gently rub vegetables under cold running water to wash. Then peel, seed and chop.
- 5. In a separate large mixing bowl, mix the remaining 1/2 cup lime juice, cucumbers, tomatoes, cilantro, red onions and serrano pepper to incorporate evenly.
- 6. Transfer the mixed vegetables into the shrimp bowl and stir together.
- 7. Season to taste with salt.
- 8. Serve with tostadas.

**Nutrition Facts:** Each one cup serving provides 160 Calories, 1 g Total Fat, <1 g Saturated Fat, 148 mg Sodium, 13g Total Carbohydrate, 2g Dietary Fiber, 29g Protein





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