

Avocado Shrimp Ceviche

Serves

INGREDIENTS

1 pound large peeled and deveined shrimp

1/2 cup fresh lime juice

1 -2 roma tomatoes, chopped

1 avocado, chopped

1 jalapeno, finely chopped

1/4 cup fresh cilantro, chopped

Salt to taste

Halve the shrimp lengthwise and chop into small bite size pieces. Combine shrimp with lime juice in a nonreactive bowl. Refrigerate until shrimp is opaque, 3 to 4 hours.

Using a slotted spoon, transfer the shrimp to a large bowl and reserve the lime juice. Add the tomato, avocado, Chile, and cilantro. Stir to combine and add 2-3 Tablespoons of the lime juice. Add salt to taste.