

Easy Shrimp Ceviche Recipe

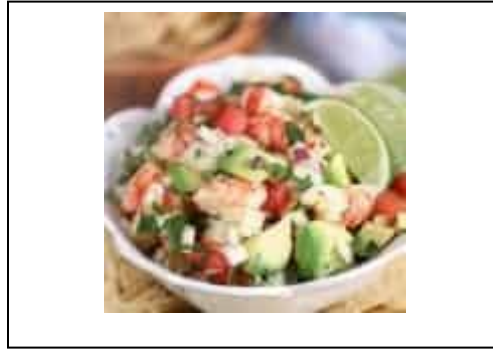
PREP TIME 15 minutes

COOK TIME 15 minutes

TOTAL TIME 30 minutes

SERVINGS 8 people

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Ingredients

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

Instructions

1. Chop the shrimp into 1/2 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 1/2 cup of the citrus juice over the shrimp and toss to combine. Allow the shrimp to marinate 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 marinate 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.

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's made.

Nutrition Information

Calories: 116, Carbohydrates: 6g, Protein: 12g, Fat: 4g, Cholesterol: 142mg, Sodium: 444mg, Potassium: 251mg, Fiber: 2g, Sugar: 2g, Vitamin A: 135IU, Vitamin

C: 22mg, Calcium: 89mg, Iron: 1.5mg

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