



CALAVO AVOCADO SHRIMP CEVICHE

PREP TIME: 2 HRS

SERVINGS: 2

1 CALAVO AVOCADO, CUBED
1 LB FRESH RAW SHRIMP, PEELED, AND DEVEINED
1 CUP FRESHLY SQUEEZED LIME JUICE
1 CUP CUCUMBER, FINELY CHOPPED
½ CUP CILANTRO, CHOPPED
½ CUP RED ONION, SLICED OR CHOPPED
1 JALAPEÑO OR SERRANO CHILE PEPPER, MINCED
BOTTLED HOT SAUCE OF CHOICE
SALT, TO TASTE
TORTILLA CHIPS OR TOSTADAS

1. Place shrimp in a large mixing bowl. Add 1/2 cup lime juice and let stand for 1 1/2 – 2 hours (or 15 minutes if using cooked shrimp).
2. In a separate mixing bowl, combine remaining lime juice, cucumbers, tomatoes, cilantro, red onions, and chile pepper.
3. When shrimp mixture is done marinating, add in diced vegetables and avocado.
4. Mix well. Season with salt to taste.
5. Serve with tortilla chips or tostadas, adding hot sauce as desired.