

INGREDIENTS

*Serves 8*

- 1 lb shrimp , (raw or cooked) peeled, deveined and diced
- ½ cup lime juice
- ¼ Lemon juice
- ¼ Orange juice
- 3 roma tomatoes, diced
- 1 red onion, diced
- 1/4 bunch cilantro, chopped

DIRECTIONS:

1. Dice shrimp and place into a large glass (non-reactive) bowl.
2. Pour juices over shrimp. Stir to combine then cover and marinate in the refrigerator (marinate 1 1/2 to 2 hours for raw shrimp or until no longer translucent and marinate 15 minutes for cooked shrimp), stirring halfway through.
3. Chop the vegetables: tomatoes, red onion, and cilantro. A food chopper will make this process much faster.
4. When shrimp are done marinating, add vegetables to the bowl. Serve with hot sauce if desired along with tortilla chips or over tostadas.

Split ceviche into two equal containers and add the following:

- Bowl 1: 1 Diced Avocado, 1 Diced Mango
- Bowl 2: 1 jalapeno, seeded and minced; 1 cucumber, peeled and diced