

Shaw's[®] CRAB HOUSE

SHRIMP CEVICHE

Yield: 1 Serving



INGREDIENTS

4 oz. cooked shrimp, diced into
¼-½-inch pieces

Juice of 1 lime

1 tsp. pickled jalapeño juice

1 Roma tomato

1 whole pickled jalapeño

½ orange, peeled

¼ avocado

¼ red onion

1 Tbsp. finely chopped cilantro

Pinch kosher salt

Tortilla chips, for serving

METHOD

1. Combine diced shrimp, lime juice, pickled jalapeño juice, and a pinch of kosher salt in a bowl.
2. Deseed and dice the Roma tomato, dice the pickled jalapeño, segment and chop the orange, and finely dice the red onion.
3. Combine the tomatoes, jalapeños, orange, onions, and cilantro with the shrimp mixture. Taste and adjust salt and lime juice as needed.
4. Dice the avocado and fold into the ceviche just before serving.
5. Serve immediately with tortilla chips.

