



# SHRIMP CEVICHE

A RECIPE FROM THE PERSONAL COOKBOOK OF CHRISTINE HUGHES

## INGREDIENTS

- 1 lb Raw Shrimp
- 1/2 cup Sweet White Onion, diced
- 1/4 cup Jalapeno, deseeded, finely diced
- 1 can Ro-tel Diced Tomatoes & Green Chilies
- 1/4 fluffy cup Cilantro leaves only no stem, chopped
- 1/2 cup Lime Juice, freshly squeezed (approx. 4 limes)
- 3/4 tsp salt to taste
- 1 Tbsp Tabasco sauce
- 2 Avocados, bite sized (approx. 2 cups)

## DIRECTIONS

Boil water in large pot. Drop in de-thawed shrimp (grey in color) to the boiling water. Boil until shrimp is pink (a couple of minutes). Do not over-cook as it becomes chewy. Strain shrimp. Once cooled, pinch tail at joint and pull off tail. Cut shrimp into bite-sized pieces. In large bowl, add shrimp (approx. 2 cups), onion, jalapeno, Ro-tel (including juice), cilantro, lime juice, salt, and tabasco. Mix together. Add in avocado and gently stir.

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