

D'Avolio Winter Ceviche



Makes: 6 servings



Ingredients:

- ♥ 2 lb. shrimp (small shrimp)
- ♥ 6 limes, juiced
- ♥ 1 lemon, juiced
- ♥ 2 tsp. olive oil
- ♥ 1/3 cup red onion, diced
- ♥ 1/2 cucumber, peeled and diced
- ♥ 1/2 red bell pepper, diced
- ♥ 1 jalapeno pepper, remove the seeds and dice
- ♥ 1 serrano pepper, remove the seeds and dice
- ♥ 1/2 bunch cilantro, roughly chopped
- ♥ Salt and pepper to taste (optional)

PREPARATION

1. Chop and dice all vegetables.
2. Juice lemons and limes together.
3. Cut the seafood into small chunks.
4. Put all ingredients in a large glass bowl.
5. Gently toss to combine.
6. Cover and stash in the fridge for anywhere from 30 minutes to 4 hours before serving.

Nutrition: 200 calories; 4.5g fat (0.5g saturated fat); 12g carbohydrates; 32g protein; 3g fiber; 160mg sodium



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