

Shrimp Ceviche

Chef Vince of D'Avolio

RECIPE MAKES: 15 SERVINGS

INGREDIENTS

- ♥ 2 quarts of water
- ♥ Ceviche 1 lb raw shrimp
- ♥ 2 lemons, juiced
- ♥ 2 limes, juiced
- ♥ 2 oranges, juiced
- ♥ 1 C diced, seeded, peeled cucumber
- ♥ ½ C red onion, finely chopped
- ♥ 3 Tbsp **D'Avolio Sicilian Lemon Balsamic**
- ♥ 2 serrano chiles, finely chopped
- ♥ 1 C tomato, diced
- ♥ 1 avocado, chopped
- ♥ 1 Tbsp cilantro leaves, finely chopped
- ♥ ¼ cup **D'Avolio Lemon Extra Virgin Olive Oil**
- ♥ ¼ tsp kosher salt

NUTRITION INFO

Nutrition Facts

| | |
|------------------------------|--------------|
| servings per container | |
| Serving size | (99g) |
| Amount per serving | |
| Calories | 90 |
| % Daily Value* | |
| Total Fat 5g | 6% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 40mg | 13% |
| Sodium 230mg | 10% |
| Total Carbohydrate 5g | 2% |
| Dietary Fiber 1g | 4% |
| Total Sugars 3g | |
| Includes 0g Added Sugars | 0% |
| Protein 5g | |

PREPARATION

1. Combine water and ¼ cup salt in a large saucepan; bring to a boil over high heat. Add shrimp and immediately turn off the heat. Let the shrimp sit until just cooked through, about 3 minutes.
2. Transfer to a cutting board until cool enough to handle, about 10 minutes. Chop the shrimp into ½-inch pieces and place in a medium nonreactive bowl (see Tip).
3. Add lemon, lime and orange juice. Stir in cucumber, onion and chiles. Refrigerate for 1 hour. Stir tomato, avocado, chopped cilantro, oil and ¼ teaspoon salt into the shrimp mixture. Let stand at room temperature for 30 minutes before serving. Garnish with cilantro leaves, if desired.
4. Enjoy!

*Make Ahead Tip: Prepare through Step 2 and refrigerate for up to 4 hours

Healthy Options

