



Shrimp Ceviche

Prep: 30 minutes plus chilling

Serves: 4

- 1 pound raw 51-60 count peeled and deveined shrimp, thawed if necessary
- ½ cup plus 2 tablespoons fresh lemon juice
- ½ cup plus 2 tablespoons fresh lime juice
- 2 tablespoons olive oil
- 2 teaspoons granulated sugar
- ½ teaspoon paprika
- ¼ teaspoon salt
- 2 medium Roma tomatoes, seeded and finely chopped
- ¼ cup chopped fresh cilantro leaves
- ¼ cup finely chopped white onion
- 1½ tablespoons seeded and minced serrano chile pepper
- Tortilla chips and lime wedges (optional)

1. In medium bowl, toss shrimp and ½ cup each lemon and lime juice until well combined. Cover and refrigerate at least 4 hours or up to overnight, stirring twice to coat shrimp.

2. In small bowl, whisk together oil, sugar, paprika, salt and remaining 2 tablespoons each lemon and lime juice.

3. Pour off liquid from shrimp mixture. Add tomatoes, cilantro, onion, serrano and oil-juice mixture; toss to combine. Serve immediately with tortilla chips garnished with lime wedges, if desired. Makes about 3½ cups.

Approximate nutritional values per serving:

176 Calories, 7g Fat (1g Saturated), 142mg Cholesterol, 789mg Sodium, 11 g Carbohydrates, 1g Fiber, 16g Protein

Chef Tip

Also spelled seviche, this dish is a popular Latin American appetizer of raw fish and/or seafood marinated in citrus juices. The acidity of the juice “cooks” the fish, giving it a firm texture and opaque appearance.