

Mexican Shrimp Ceviche with Avocado

Yield: 8 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/wild-mexican-shrimp-recipe>

Ingredients:

- 1 pound shrimp peeled, deveined
- 1/2 cup lime juice
- 2 tablespoons lemon juice
- 1/4 cup orange juice
- 2 tablespoons olive oil
- 1/2 cup red onion finely diced
- 1 jalapeno seeded, finely diced
- 1 cup tomatoes finely diced
- 1 cup cucumber finely diced
- 1 cup avocado finely diced
- 1/2 cup cilantro finely chopped
- 1/2 teaspoon salt

Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 85 milligrams
4. Fat: 7 grams
5. Fiber: 2 grams
6. Protein: 12 grams
7. SaturatedFat: 1 grams
8. Sodium: 240 milligrams
9. Sugar: 2 grams

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