

Campechana, Traditional Mexican Shrimp Cocktail

Yield: 4 min

Total Time: 120 min

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

Ingredients:

- 1 pound shrimp medium or large, preferably American Wild Caught
- 2 tablespoons shrimp & crab boil seasoning Zatarain's, or salt, or Old Bay Seasoning
- 1/2 cup sweet onion minced
- 1/4 cup lime juice
- 1/8 teaspoon salt
- 1 medium tomato finely chopped
- 1/4 cucumber medium, minced
- 1 stalk celery minced
- 1/4 green bell pepper minced
- 1/4 jalapeno minced
- 3 tablespoons green olives chopped, pitted
- 2 cups tomato juice Or Clamato
- 2 dashes hot sauce to taste, I used lots
- 1/4 bunch cilantro chopped
- 1 avocado cut into small cubes
- 1/2 avocado sliced into wedges
- chile powder
- black pepper
- ancho

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 170 milligrams
4. Fat: 15 grams
5. Fiber: 7 grams
6. Protein: 27 grams

7. SaturatedFat: 1.5 grams
 8. Sodium: 370 milligrams
 9. Sugar: 8 grams
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