

Shrimp Ceviche

Yield: 6 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-ceviche-recipes>

Ingredients:

- lime juice
- lime wedges
- shrimp
- onion
- fresh cilantro
- ketchup
- hot sauce
- extra-virgin olive oil
- jicama
- cucumber
- avocado
- sea salt
- tortilla chips for serving
- 1/2 cup freshly squeezed lime juice plus 2 tablespoons, divided
- 16 ounces shrimp peeled and de-veined small-ish, 41/50 count per pound
- 1/2 medium white onion finely chopped
- 1/3 cup chopped fresh cilantro plus extra sprigs, for garnish
- 1/2 cup ketchup
- 2 tablespoons hot sauce like Cholula
- 2 tablespoons extra virgin olive oil
- 1/2 cup jicama peeled and diced
- 1/2 cup diced cucumber
- 1 ripe avocado medium, peeled, pitted and cubed
- sea salt to taste
- lime wedges
- tortilla chips

Nutrition:

1. Calories: 350 calories

2. Carbohydrate: 30 grams
3. Cholesterol: 145 milligrams
4. Fat: 18 grams
5. Fiber: 7 grams
6. Protein: 22 grams
7. SaturatedFat: 2 grams
8. Sodium: 860 milligrams
9. Sugar: 9 grams

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