



Ceviche



Nutrition facts per serving



293 calories	30.1g carb	13.1g total fat	16.4g protein	371mg sodium	3.9gm Fiber
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Ingredients:

½ lb shrimp (raw or cooked), peeled, deveined, and diced

½ cup lime juice, from 6 limes

½ cucumber, peeled and diced

½ large avocado, (or 2 small avocados)

1 roma tomatoes, diced

½ red onion, diced

cilantro, chopped

½ jalapeno, seeded and minced

black pepper, or to taste

½ cup clamato juice, (use "picante" version for spicier salsa)

4 tostadas

Servings Made: 4 Serving Size: 1

Instructions:

1. Dice shrimp and place into a large glass (non-metamixing bowl). Squeeze 1 to 1 1/4 cups lime juice from 6 limes over shrimp. Stir to combine then cover and marinate in the refrigerator (marinate 1 1/2 to 2 hours for raw shrimp or until no longer translucent and marinate 15 minutes for cooked shrimp), stirring halfway through.
2. Chop the vegetables: cucumber, avocado, tomatoes, red onion, jalapeno and cilantro.
3. When shrimp are done marinating, add vegetables to the bowl.
4. Add 1/4 tsp black pepper or season to taste and gently stir to combine. Lastly, stir in 1 cup clamato juice, mixing just to combine. Serve with tortilla chips or over tostadas.