

SANTITAS® Ceviche De Camarones

Ingredients

- 1 lb peeled deveined shrimp, chopped into 1/2-inch pieces
- 2 cups freshly squeezed lime juice, divided
- 1 tsp sea salt
- 1 serrano chile pepper, seeded and diced
- 1 cup diced cucumber
- 1 cup diced tomato
- 1/2 cup clamato juice
- 1/2 cup diced white onion
- 1/4 cup finely chopped cilantro
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 avocado, peeled, halved, pitted and diced
- 1 bag (11 oz) SANTITAS® Yellow Corn
- Hot sauce, for serving

How to make it

1. Into medium glass bowl or stainless-steel bowl, add shrimp, 1 ¾ cups lime juice and sea salt. (The lime juice should cover the shrimp and allow them to float freely; this will ensure the shrimp “cook” evenly.) Cover and refrigerate for 3 to 3 ½ hours or until shrimp turn opaque through to the center and they are slightly firm. Drain.
2. Into another medium bowl, add serrano pepper, cucumber, tomato, clamato, onion, cilantro, remaining 1/4 cup lime juice, salt and pepper; toss to coat. Stir in shrimp until combined. Fold in avocado.
3. Serve ceviche with SANTITAS® Yellow Corn Tortilla Chips and hot sauce.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	0 min	20 min	6

Made with



SANTITAS® Yellow Corn