

# Shrimp Ceviche



## Ingredients:

2-3 fresh tomatoes

1/2 red onion-chopped

2 avocados

Fresh Cilantro

Juice of one lime

Prima's California Lime EVOO

½ LB boiled shrimp (I use the mini popcorn shrimp)

1 large cucumber

Salt and pepper to taste

## Directions:

Dice tomatoes into large chunks (or use grape tomatoes and cut in half) avocados, and cucumbers

Finely dice red onion and add. Add lime juice.

Chop Cilantro (use as much to your liking)

Add shrimp (if shrimp are not tiny, then cut into small pieces)

Sprinkle mixture with Prima's Lime EVOO

Salt and pepper to taste

Scoop mixture into bowls, atop a tomato slice, inside a leaf of Bibb lettuce, or in a martini glass!