

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 (11oz) SANTITAS® Yellow Corn
- Hot sauce, for serving

How to make it

1. Into medium glass bowl or stainless-steel bowl, add shrimp, 1 3/4 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 1/2 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 Triangles and hot sauce.



 PREP TIME	 COOK TIME	 TOTAL TIME	 SERVING
20 minutes	0 minutes	20 min (+ 3 hours standing time)	6

Made with



SANTITAS® Yellow Corn