



Episode 3 - Recipes

Ceviche



INGREDIENTS

- 1 pound cooked shrimp (21-25 per pound), peeled and deveined and chopped
- juice of 1 or 2 lemons
- juice of 1 or 2 limes
- juice of 1 or 2 oranges
- 1 cup diced seeded peeled cucumber ($\frac{1}{4}$ -inch dice)
- $\frac{1}{2}$ cup finely chopped red onion
- 2 serrano chiles, seeded and finely chopped
- 1 cup diced cherry or grape tomatoes
- 1 avocado, chopped into $\frac{1}{2}$ -inch pieces
- 1 tablespoon roughly chopped cilantro leaves, plus more leaves for garnish
- $\frac{1}{4}$ cup extra-virgin olive oil

INSTRUCTIONS

Mix all ingredients and chill. If you have large citrus you will only need one of each, if small then do 2 of each.

Serve as an appetizer with corn chips or plantains or in individual sized bowls.

Serve as a main course with black beans and a side arugula salad.