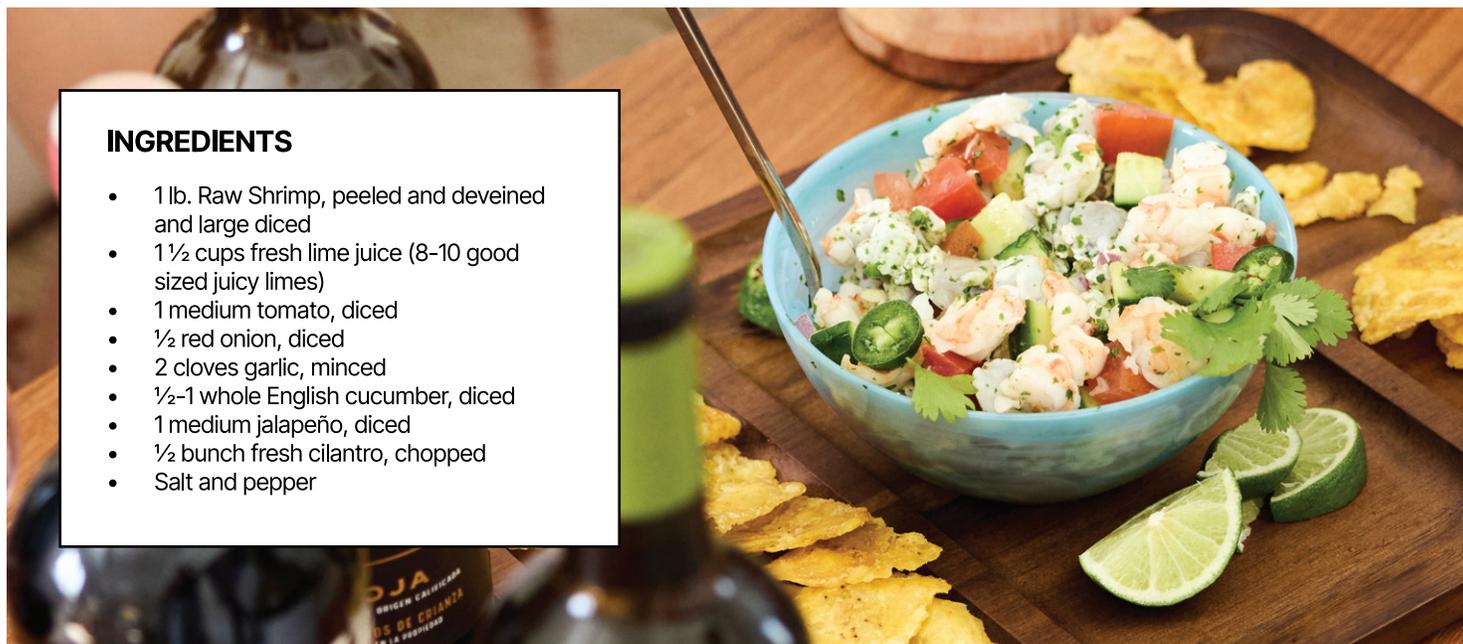


# Shrimp Ceviche with Plantain Chips



## INGREDIENTS

- 1 lb. Raw Shrimp, peeled and deveined and large diced
- 1½ cups fresh lime juice (8-10 good sized juicy limes)
- 1 medium tomato, diced
- ½ red onion, diced
- 2 cloves garlic, minced
- ½-1 whole English cucumber, diced
- 1 medium jalapeño, diced
- ½ bunch fresh cilantro, chopped
- Salt and pepper

## METHOD

1. **“Cook” the shrimp.**\* Place prepared shrimp into a large bowl and add 1 cup of the lime juice. Stir shrimp into juice and refrigerate for 1.5 hours or until pink and opaque. The lime juice’s acidity will “cook” the shrimp.  
*\*If you’d prefer to use cooked shrimp, bring a large pot of salted water to a boil over high heat. Turn off the heat then add 1 pound peeled and deveined raw shrimp. Poach until the shrimp are opaque and just cooked through, 2 to 3 minutes. Marination will only be 15-30 minutes if using this method. Continue with instructions as written.*
2. **Prepare the vegetables.** While waiting for shrimp to marinate, dice all vegetables and chop cilantro. Refrigerate vegetables while shrimp finish “cooking”.
3. **Combine.** After shrimp are finished marinating, add all vegetables to the bowl with shrimp and lime juice. If needed, add more lime juice bit by bit until the preferred amount of acid and moisture is achieved.
4. **Add seasoning.** Salt and pepper to taste.
5. **Garnish with fresh cilantro.**
6. **Serve with plantain chips or tortilla chips.**

## SERVING SUGGESTION & PAIRING

Serve the Shrimp Ceviche dish as an appetizer, paired with a Rioja Reserva.