



Shrimp Avocado Ceviche

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 5 minutes

Total Time: 20 minutes

Ingredients

- 1 pound shrimp, peeled and deveined (see Chef's Note)
- 2 avocados, cubed
- 2 Persian cucumbers chopped
- 1/2 cup tomatoes, chopped
- 1-2 jalapeños, seeded, if desired, and chopped
- 1 small shallot, finely chopped
- 1 clove garlic, grated
- 1/2 cup cilantro, roughly chopped
- 1 tbsp lime zest, plus 1/4 cup lime juice
- 1/3 cup salsa verde
- flaky sea salt

Instructions

Bring a large pot of water to a boil over high heat. Add the shrimp and simmer until pink, about 2-3 minutes depending on size of the shrimp. Drain, then run the shrimp under cold water to stop the cooking. Once cool, give the shrimp a chop.

Add the chopped shrimp to a bowl. Add the remaining ingredients and season with salt. Enjoy with plenty of chips!

Chef's Note:

Instead of raw shrimp, you can buy pre-cooked. That will save you 5 minutes of time!

Recipe from Half Baked Harvest