

Shrimp Ceviche

By Chef Fabiola Hirschhorn, S/V LUNA

Serves 8

Ingredients

½ red onion, very thinly sliced

2lb cleaned cooked shrimps, cut into bite size pieces

1 tsp garlic, very finely minced

1 jalapeno pepper, stemmed, seeded, and minced

1 Tbsp culantro leaves, thinly chopped

Juice of one orange

Juice of three limes

Juice of one lemon

½ bunch fresh cilantro leaves (about 1 cup packed), chopped

1 cup English cucumber, diced

1 cup cherry tomatoes, cut in half

1 tbsp olive oil (optional)

1 hass avocado, diced

Salt and pepper to taste

Directions

Place the sliced red onion in a bowl and salt generously. Let stand for 15-20 minutes, this will help remove the bitterness. Rinse well and squeeze dry.

In a large shallow bowl, place the cooked shrimp, pickled onions, garlic, fresh jalapeno, culantro leaves, orange, lime and lemon juice, salt, and pepper. Gently mix and marinate in the refrigerator for around 30 minutes.

Before serving, gently toss in the fresh cilantro, cucumber, cherry tomatoes, and a drizzle of olive oil. Taste for salt and add more if necessary. Gently fold in the avocado at the end, after everything is mixed.

Transfer to serving bowl. Serve with tortilla chips or lettuce cups.