

Mango Shrimp Ceviche

(serves 12)



Ingredients:

- 2 lbs good quality medium Shrimp, deveined & tail off, cut into cubes
- 6 Limes, juiced
- 2 cups Tomatoes, diced
- 1½ cup Cilantro, chopped
- 8 oz Pineapple tidbits
- 2 Mangoes, diced
- 1 cup white or green Onion, diced
- 1½ tsp Salt
- 3 tbsp fresh Garlic, minced
- 2 Avocados, diced
- 2 bags of Chips

Directions:

In a large bowl, mix shrimp and lime juice.
Let sit in the fridge 30-45 min, until the shrimp appears white.
While the shrimp “cooks”, stir together all of the ingredients up to the avocado.
Cover and refrigerate until ready to use
Once the shrimp is done, drain the lime juice.
Squeeze the shrimp a bit to make sure all the excess is gone.
Add the shrimp, along with the avocado, into the bowl and stir well.
Season to taste with salt and pepper.
Use chips to dip and eat.