

Tropical Shrimp Ceviche



Prep:

15 mins

Sirve:

6

Pieza:

Saladmaster Food Processor
3.5 Qt. Double Walled Bowl

Valora: ☆☆☆☆☆

Contribuido por:

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Descripción de la Receta:

Bring all the island flavors to your plate by making this simple and delicious Tropical Shrimp Ceviche! All you need is your Saladmaster Food Processor and a Double Walled Bowl and you are set! Toss all the ingredients in your bowl and you'll have a refreshing lunch or snack in 15 mins or less!

16 oz
salad shrimp, precooked
(1/2
kg)
1/4 cup
cilantro, chopped
(15
g)
1 cup
pineapple bits, with pineapple juice
(225
g)
1/2 cup
red onion, strung, use Cone #2
(75
g)
1/2 jalapeño pepper, diced
2 avocados, diced
1 cup
cherry tomatoes, sliced or halved
(75
g)
1 lime, juiced
1 tbsp
Jamaican jerk seasoning,
(8

g)
1 tsp
salt (optional)
(5
g)

Preparación :

1. In a bowl, add all of your ingredients and toss to combine.
2. Adjust seasonings/jalapeño to desired taste.
3. Serve with a side of crackers/corn chips or for a low carb option, in lettuce wraps.

Información nutricional por ración

▼
Calorías: 133
Grasa Total: 8g
Grasa 1g
Saturada:
Colesterol: 62mg
Sodio: 482mg
Carbohidratos: 7g
Fibra 4g
Dietética:
Azúcar: 3g
Proteína: 8g