



Mango Shrimp Ceviche

INGREDIENTS

1 Mango
3/4 lb Shrimp
1/2 Cucumber
2 Tomato
1/4 cup Cilantro
1/2 Red Onion
4 Limes (juiced)
Salt and Pepper to Taste

INSTRUCTIONS

1. Place shelled and deveined shrimp in boiling water for 2-3 minutes or until they are pink and no longer translucent.
2. Chop mango, cucumber, tomato, cilantro, and red onion.
3. Chop cooked shrimp.
4. Place all chopped ingredients in a bowl; add juice of 4 limes and salt and pepper to taste.