Mango Shrimp Ceviche

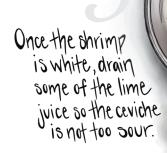
Need: Ilb of raw cleaned shrimp. Icup diced ripe tomatoes. \(\frac{1}{2}\) cup diced red onion. \(\frac{1}{2}\) cup fresh chopped cilantro I minced habanero pepper. \(\frac{1}{2}\)-lo limes (\(\frac{1}{2}\) cup lime juice). \(\frac{1}{2}\)-tsp salt. I diced avocado (optional) 1-2 ripe mangos · Tip: Add more or less of each ingredient depending on what you like



of your fresh ingredients. Make sure to purchase local shrimp



Slice your raw shrimp into small cubes Place the shrimp in a bowl ≠ squeeze the lime juice over them. Refrigerate for about 30min until opaque









Mix everything together! Cover+ refrigerate until chilled Before serving, add avocado + cilantro.

