

RECIPE | CUCUMBERS



CUCUMBER SHRIMP COCKTAIL

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CUCUMBER SHRIMP COCKTAIL

Recipe created by *Amber Bogardus*



45 min

15 min
PREP.

0 min
COOKING



6



easy

INGREDIENTS

- 1 lb** Pure Flavor® Gourmet Mini Cucumbers, diced
- 2** Pure Flavor® Roma Tomatoes, diced
- 1 lb** medium sized cooked shrimp, tails removed & chopped into bite-sized pieces
- 1** melon, scooped into spheres with a melon baller
- ¼ cup** red onion, minced
- 1–2** serrano peppers, minced
- 3 tbsp** lemon juice

- 1 tbsp** orange zest
- 1 tbsp** cilantro
- 2 tsp** garlic salt, divided
- 2 tsp** chili powder, divided
- Black pepper, to taste
- 6** chili lime tortilla chips, for garnish
- 6** cooked shrimp with tails, for garnish
- 6** lime wedges

DIRECTIONS

- 1** Combine shrimp, 1 tsp of lemon juice, 1 tsp of garlic salt, and 1 tsp of chili powder in a large bowl. Stir to combine. Add the remaining ingredients to the bowl, season with the remaining garlic salt and chili powder and stir. Season to taste with pepper. Chill in the fridge for 30 minutes to let the flavors blend.
- 2** Place a scoop of shrimp ceviche in each shot glass. Garnish each glass with a chili lime tortilla chip, 1 shrimp with the tail intact, and a lime wedge.