RECIPE | CUCUMBERS



MEXICAN CUCUMBER CEVICHE











NGREDIENTS

JIRECTIONS

MEXICAN CUCUMBER CEVICHE

Recipe created by Evelyn Arquelles







0 min





easy

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers 3 Pure Flavor® Roma Tomatoes

10 limes, juiced

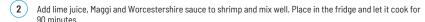
1 serrano pepper 1 mango

1 hunch of cilantro

1 red onion

2 lbs raw shrimp, peeled & deveined

Start by cutting your shrimp into small bite-sized pieces and add to a medium sized bowl.



Dice cucumbers, serrano pepper, mango, and tomatoes into small, uniform pieces.

Remove the shrimp mixture from the refrigerator and place it in a large bowl. Add the chopped ingredients and mix well.

3 tbsp Worcestershire sauce

Salt, to taste

9 dashes Maggi seasoning sauce

Chop cilantro and add it to the other ingredients. Mix well and add salt to taste.

Serve with chips or to top tostadas!