

RECIPE | CUCUMBERS



MEXICAN CUCUMBER CEVICHE



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Recipe created by *Evelyn Arguelles*



2 hr

30 min
PREP

0 min
COOKING



12



easy

INGREDIENTS

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers
3 Pure Flavor® Roma Tomatoes
10 limes, juiced
1 serrano pepper
1 mango
1 bunch of cilantro
1 red onion
2 lbs raw shrimp, peeled & deveined

3 tbsp Worcestershire sauce
9 dashes Maggi seasoning sauce
Salt, to taste

DIRECTIONS

- 1 Start by cutting your shrimp into small bite-sized pieces and add to a medium sized bowl.
- 2 Add lime juice, Maggi and Worcestershire sauce to shrimp and mix well. Place in the fridge and let it cook for 90 minutes.
- 3 Dice cucumbers, serrano pepper, mango, and tomatoes into small, uniform pieces.
- 4 Remove the shrimp mixture from the refrigerator and place it in a large bowl. Add the chopped ingredients and mix well.
- 5 Chop cilantro and add it to the other ingredients. Mix well and add salt to taste.
- 6 Serve with chips or to top tostadas!