



RECIPE | TOMATOES

SHRIMP CEVICHE HOLIDAY COCKTAIL



40 min
PREP.



6



easy

40 min

N/A
COOKING



INGREDIENTS

For the shrimp:

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, quartered
8 oz Pure Flavor® Mini Cucumbers, diced
1 lb cocktail shrimp, quartered, plus extra for garnish
2 avocados, quartered
¾ cup red onion, diced
½ cup cilantro, chopped
Salt, to taste
Chili flakes, to taste

For the dressing:

¾ cup vegetable juice
2 limes, juiced
3 tbsp lemon juice
2 tbsp Worcestershire sauce
1½ tsp garlic salt
½ tsp black pepper
Hot sauce, to taste



DIRECTIONS

- 1 In a small bowl mix all ingredients for the dressing.
- 2 In a medium bowl, toss avocado in dressing and mix until combined. Add the tomatoes, cucumbers, onion, cilantro, and shrimp, folding until coated.
- 3 Let marinate for 30 minutes or up to 2 hours in the fridge. Add chili flakes as desired.
- 4 Add to serving cup and enjoy!

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