



Recipe: Ecuadorian Shrimp Ceviche

—*Courtesy of LAGRASA*

Yield: 6-8 servings

Time: 1-2 hours

Ingredients

- 2 pounds, about 1 kilo, of cooked shrimp
- 2 red onions sliced very thinly
- 4 tomatoes sliced very thinly or diced
- 1 bell pepper (red or green), diced - optional
- The juice of 10-15 limes
- The juice of 1 orange
- ½ cup of ketchup or ½ cup of freshly blended tomato juice (for a fresher style ceviche)
- 1 bunch of cilantro chopped very finely
- Salt, pepper and oil (sunflower or light olive oil)

Instructions

1. Soak the onion slices in salt water for about 10 minutes, rinse well and drain.
2. Mix all the ingredients together in large bowl and let it sit in the fridge for 1 to 2 hours.
3. Serve and enjoy!



*This recipe is from Global Connections **Tour of Latin America Cultural Luncheon**, February 28, 2018. For more Cultural Luncheons' recipes, visit <http://www.gc-cc.org/events/cultural-luncheons>*