

Recipe: Super-quick Seafood Ceviche

Hi Everyone! I just returned from a teaching vacation in Cabo San Lucas, Mexico, and while there, one of my go-to meals was Seafood Ceviche. It is so fresh, tangy and light – perfect for warmer Spring and Summer days. I decided I would try to recreate it and here is what I came up with...I'm pretty happy with the result! OX Tara

Ingredients:

- ½ lb shrimp, steamed and finely chopped. You can also use steamed scallops or whitefish, or a combo of any or all. 😊
- 1 Roma tomato, seeded and diced
- 1 small Kirby cucumber, seeded and diced
- 2 tbs thinly sliced carrot (I bought the pre-shredded kind)
- 2 tbs sliced green onion
- 2-3 tbs chopped cilantro
- Juice from ½ large lemon
- Juice from 3 large limes
- 1 tsp olive oil
- Sea salt to taste
- 2 slices avocado for garnish
- ****Optional**** You can add a diced, seeded Jalapeno pepper for an extra kick! 😊

Toss all ingredients together in a bowl, and refrigerate for several hours, stirring every so often. Serve with avocado garnish.

I ate this almost every day for lunch in Mexico, usually over a large salad of field greens. Enjoy!