



Shrimp Ceviche Recipe

Preparation Time	10
Cooking Time	37
Serving Size	6

Ingredients:

- 4 cup water
- 1 tsp salt
- 500 g shrimp, peeled, deveined

FOR MARINADE

- 1/4 cup orange juice
- 1/4 cup lime juice
- 1/4 cup DEL MONTE Red Cane Vinegar
- 1/2 tsp siling labuyo, chopped
- 1/2 tsp salt

- 1/4 cup onion, chopped
- 1/2 cup cucumber, peeled, diced
- 1/2 cup tomato, seeded, diced
- 1/2 cup avocado, diced
- 1 Tbsp cilantro, chopped
- 1/4 cup oil
- - salt, to taste
- - pepper, to taste

Preparation:

1. Combine water and salt in a saucepan, bring to a boil. Add shrimp and simmer for 1 minute or until it changes color. Drain then place in a bowl with ice water. Drain and set aside.
2. Mix all of the ingredients for the marinade.
3. Add the shrimps and remaining ingredients. Let it sit for 30 minutes.
4. Serve chilled.

Chef's Tip

To keep the shrimps juicy, do not overcook. Once they turn orange, immediately transfer to an ice bath to stop the cooking.

Lusog Notes

This dish is rich in vitamin A, which helps maintain healthy skin and normal vision. It is also a source of protein that plays a role in the regulation of enzymes and hormones.

Cooking Skills Needed

- Mixing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Spatula

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