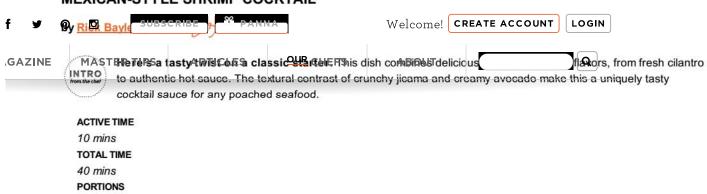
E

MEXICAN-STYLE SHRIMP COCKTAIL



SHARE F 9 0

▶ INGREDIENTS

1 lbs. •

Shrimp, peeled and deveined

1 C. •

Ketchup

1 C. plus 2 T

6 servings

Freshly Squeezed Lime Juice

1 T. •

Mexican Bottled Hot Sauce

2 T. •

Extra-Virgin Olive Oil

1/3 C. •

Chopped Fresh Cilantro, plus several sprigs for garnish

1/2 •

Medium White Onion, chopped

1 C. •

Jicama and/or Cucumber, diced and peeled

1 •

Small Ripe Avocado, peeled, pitted and cubed

Several Lime Slices for Garnish

.

Tostadas, chips or saltine crackers for serving

RECIPE

STEP 1

Bring 1 quart (1L) of salted water to a boil. Add the shrimp and let the water return to a simmer and poach for an additional minute or two. Scoop the shrimp out and place onto a rimmed baking sheet and chill 30 minutes. The shrimp can be made a day in advance and chilled until ready to serve.

STEP 2

For the sauce, stir together the ketchup, lime juice, the Mexican hot sauce, olive oil and cilantro in a large bowl. This step can be completed a day in advance, stored in the refrigerator in an airtight container.

STEP 3

In a small strainer, rinse the onion under cold water, then shake off the excess liquid, and add to the sauce. Peel, dice and add the jicama; dice and add the cucumber. Stir in the chilled shrimp and the avocado right before serving.

STEP 4

Garnish with lime and serve with tostadas, chips, or saltine crackers.

CONNECT WITH PANNA ON		SITE MAP		
f facebook	☑ INSTAGRAM	MAGAZINE	OUR CHEFS	SUPPORT
		MASTER TIP	GIFTS / REDEEM	PRIVACY POLICY
y TWITTER	n PINTREST	ARTICLES	ABOUT PANNA	TERMS OF SERVICES