

LOGIN

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.

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