

SHRIMP & MANGO CEVICHE



DIFFICULTY

EASY



TIME

15 MIN



SERVES

4-6

INGREDIENTS

1 cup 31-40 shrimp, cooked, peeled, deveined
and cut into 1/3 inch pieces

1 each Mango or ½ cup Frozen Mango pieces,
cut into small dices

¾ cup Cucumber, diced

½ cup Cilantro, chopped

¼ cup Green Onions, sliced

¼ cup Red Onion, diced

½ tsp. Cumin

½ Cup Lime Juice

½ tsp. Sea Salt

2-8 drops hot sauce, or to taste

DIRECTIONS

1. In a medium bowl, layer all of the ingredients except lime juice and salt. Place the bowl back into the refrigerator. This can be done the up to a day in advance.

2. Within 2 hours of serving, add lime juice and orange juice.

NUTRITION FACTS PER SERVING

Calories: 103 **Fat:** 1g **Carbohydrates:** 13g **Protein:** 11g



CALIFORNIA SCHOOLS
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