

Patagonian Red Shrimp & Citrus Ceviche

Serves 4

Ingredients:

1 lb Patagonia Red Shrimp, peeled & deveined
2 Meyer lemons, 1 juiced and 1 peeled & diced (fruit only)
1 Lime
1 Blood orange, peeled & diced (fruit only)
½ inch Fresh ginger, peeled & grated
2 Radish, sliced paper thin
1 small Cucumber, sliced thin
1 small Red onion, sliced thin
2 Tbsp Cilantro leaves



Directions:

1. Bring a pot of water to a boil and add shrimp. Simmer gently for 1 minute and immediately transfer shrimp to an ice bath to stop the cooking process.
2. Cut shrimp into 2-3 pieces each and set aside.
3. In a small bowl, combine the juice and zest of 1 lime and the juice of 1 Meyer lemon. Add the grated ginger and diced Meyer lemon and whisk to combine.
4. Add the diced shrimp to this mixture and toss to combine. Allow to marinate for 5-10 minutes.
5. Transfer the shrimp mixture to a serving dish and garnish with cucumber, radish, red onion and diced blood orange.
6. Drizzle with 2 Tbsp extra virgin olive oil and garnish with picked cilantro leaves.
7. Spoon onto Meijer tortilla chips and enjoy!