

Shrimp Ceviche Recipe: A Refreshing and Zesty Seafood Dish

There are several reasons why this shrimp ceviche recipe stands out among other seafood dishes:



TIME
20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 pound of fresh shrimp, peeled and deveined
- 1 cup of freshly squeezed lime juice (about 8-10 limes)
- 1 medium red onion, finely chopped
- 1 medium cucumber, diced
- 1-2 jalapeños, finely chopped (adjust to taste)
- 1 cup of diced tomatoes
- 1/4 cup of fresh cilantro, chopped
- Salt and pepper to taste
- Avocado slices for garnish (optional)

DIRECTIONS

- 1. Prepare the : Shrimp:** Start by placing the peeled and deveined shrimp in a bowl. Pour the freshly squeezed lime juice over the shrimp, ensuring they are fully submerged. The acidity of the lime juice will "cook" the shrimp, turning them opaque. Let them marinate for about 15-20 minutes.
- 2. Chop the : Vegetables:** While the shrimp is marinating, finely chop the red onion, cucumber, jalapeños, and tomatoes. Make sure to remove the seeds from the jalapeños if you prefer a milder flavor.
- 3. Combine : Ingredients:** Once the shrimp have turned opaque, drain a little of the lime juice (if desired) and add the chopped vegetables and cilantro to the bowl. Gently mix everything together, ensuring the shrimp and vegetables are well combined.
- 4. Season to : Taste:** Add salt and pepper to taste. You can also add more lime juice if you prefer a tangier flavor. Mix well and let it sit for an additional 5 minutes to allow the flavors to meld.
- 5. Serve:** Serve the ceviche chilled, garnished with avocado slices if desired. Enjoy it with tortilla chips or on its own as a refreshing dish!

TIPS FOR SUCCESS

Use Quality Shrimp: Always opt for fresh, high-quality shrimp.

If possible, buy shrimp that has been sustainably sourced.

Experiment with Flavors: Feel free to add other ingredients like mango or pineapple for a sweet twist, or use different herbs like mint for a unique flavor profile.

Chill Before Serving: For the best experience, let the ceviche chill in the refrigerator for at least 30 minutes before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/shrimp-ceviche-recipe-a-refreshing-and-zesty-seafood-dish/>