



Prep Time: 10 min.



Marinade 24 hrs.

# Lemon Garlic Shrimp Ceviche

- 1 lb. Shrimp peeled and deveined
- 2 cloves minced garlic
- 2 tbs olive oil
- Juice of 1 lemon
- Salt to taste
- 1 diced avocado
- 1 diced tomato
- ½ cup cilantro
- Small tortillas

Try shrimp by itself.  
Enhance flavor by adding  
a day of marination.

**DIRECTIONS:** The day before you plan to have these, cook and marinate the shrimp. Bring a big pot of water to a rolling boil. Add the shrimp, turn the heat to it's lowest setting, and simmer for 6 minutes. Plunge the shrimp into an ice bath. After a few minutes, take the shrimp and take the tail off and cut into bite size portions. Mix the lemon juice, olive oil, garlic and citrus pepper then add the shrimp. Cover tightly and marinate overnight in the fridge. To serve, heat the tortillas on each side in a hot pan for about a minute. Construct tacos with the shrimp, avocado, tomato and cilantro.



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