

Tropical Ceviche



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Servings 2

INGREDIENTS

• Shrimp 21/30	1 cup
• Lime	1 pc
• Lemon	1 pc
• Cilantro	1 small bunch
• Salt	1 tsp
• Water	2 cups
• Dragon fruit	1
• Tomato	1

Directions

- 1 Boil water with 1/2 tsp of salt. Add the shrimp and cook for about a minute.
- 2 Peel the dragon fruit and cut in small cubes.
Cut the tomatoes in the same size as the dragon fruit.
- 3 Juice the lime and lemon and mix with the remaining salt.
- 4 Chip the cilantro.
- 5 Mix the fruits and shrimp with the cilantro and citric marinade and enjoy.

