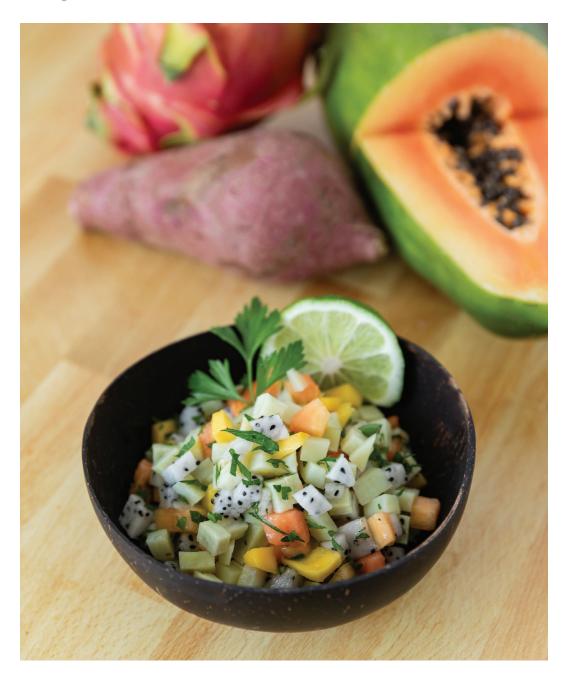


## **Tropical Ceviche**





## **Tropical Ceviche**

Servings 2

## **INGREDIENTS**

• Shrimp 21/30	1cup
• Lime	1pc
<ul><li>Lemon</li></ul>	1pc

Cilantro 1 small bunch

SaltWaterDragon fruitTomato1 tsp2 cups1

## **Directions**

- 1 Boil water with 1/2 tsp of salt. Add the shrimp and cook for about a minute.
- 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.

