

SIMPLE SHRIMP CEVICHE

- Paired with Harney Lane Albariño -



INGREDIENTS

- 1 lb peeled, deveined shrimp, lightly cooked
- $\frac{3}{4}$ cup fresh squeezed lime juice
- $\frac{3}{4}$ cup fresh squeezed lemon juice
- 4 plum tomatoes, seeded and diced
- 2 fresh jalapeños, seeded and finely chopped
- $\frac{1}{4}$ cup finely chopped red onion
- $\frac{1}{2}$ cup chopped fresh cilantro
- 1 cucumber, peeled and diced into $\frac{1}{2}$ -inch pieces
- 1 avocado, pitted and diced
- Salt and freshly ground pepper, to taste

INSTRUCTIONS

Whisk juices together and set aside. Cut shrimp in $\frac{1}{2}$ and add to a bowl. Add $\frac{1}{2}$ citrus juice, stir well and place in refrigerator to marinate for 30 mins. Remove shrimp from refrigerator and stir in tomato, jalapeño, cilantro and red onion, then marinate in refrigerator for another 30 mins.

Stir in cucumber, avocado and remaining citrus juice. Season with salt and pepper, to taste. Serve immediately with tortilla chips for dipping or spooned over tostada shells, with lime wedges for garnish. Pairs perfectly with a glass of ice cold Albariño!



HARNEY LANE
WINERY & VINEYARDS