



AVOCADO AND SHRIMP CEVICHE



preparation time
8 min



total time
8 min



serves
2



difficulty
easy

INGREDIENTS

- 3 Aurum Avocados
- 2 Purple onions
- 4 Ripe tomatoes
- 10 Peeled shrimp
- 4 Lemons
- 15g Coriander or fresh parsley
- Salt and pepper

METHOD

1. Wash the purple onions and cut into feathers, take them to a bowl.
2. Wash the tomatoes and remove the seeds that it contains in the center, cut them into julienne strips and add them in the bowl where we have the red onion with the shrimp.
3. Cut the avocado in half and into medium squares, add them to the bowl and also add the lemon juice. It mixes very well with the vegetables.
4. Finally, add the finely chopped cilantro or parsley and mix.