

Shrimp Ceviche Lettuce Wrap

This simple and easy to make recipe infuses the fresh taste of summer with zesty lime juice and savory avocado pieces. When serving, you can wrap all the goodness up in a lettuce bowl/wrap or go a more traditional route with a corn tortilla. Enjoy this recipe poolside, gathering with friends and family, or outside under a shady umbrella.

-Pairs well with chips and salsa, homemade guacamole, or my original cucumber mint couscous recipe.



Shrimp Ceviche Ingredients

Recipe serves	
6 Lettuce Wraps	

Ingredient	Amount
Jumbo Raw Shrimp	10-15
Butter/ Olive oil	1 tsp
Lemon Pepper Seasoning	1 tsp
Red Bell Pepper, minced	1
Red Onion, minced	1/2 cup
Cilantro, minced	1/4 cup
Lime (juice & zest)	1
Avocado, cubed	1
Lettuce Wraps	6

Shopping List

Ingredients	Have it	Quantity
Jumbo Raw Shrimp	<input type="checkbox"/>	10-15
Butter or Olive Oil	<input type="checkbox"/>	1 tsp
Lemon Pepper Seasoning	<input type="checkbox"/>	1 tsp
Red Bell Pepper	<input type="checkbox"/>	1
Red Onion	<input type="checkbox"/>	1
Cilantro	<input type="checkbox"/>	1 bundle
Lime	<input type="checkbox"/>	1
Avocado	<input type="checkbox"/>	1
Green Leaf Lettuce Wraps	<input type="checkbox"/>	6

Recipe Instructions

- 1 In a small sauté pan over medium heat, melt the butter/oil. Add the raw shrimp and season with the lemon pepper. Cook for about 5-10 minutes or until the shrimp begins to curl and turns pink.
- 2 After the shrimp is done cooking, chop each shrimp into 4 little pieces.
- 3 In a mixing bowl, add the bell pepper, red onion, cilantro, shrimp pieces and lime zest & juice. Toss to combine well.
- 4 Top with the avocado cubes.
- 5 When serving, use lettuce wraps to contain the ceviche like a taco.