



Civecha -Aguachile de Cameron

Servings: 0

from Deb Donan

Ingredients

1 c freshly squeezed lime juice
1 1/2 t. Salt
2-3 whole serrano chilies
1 # medium shrimp
1 sm red onion, thinly sliced
1 med cucumber, peeled & diced
1 medium mango, peeled & diced
1 lg avocado
Fresh cilantro for garnish
Fresh tortilla chips

Directions

1. Combine lime juice, salt & chilies in blender; process until smooth. Place in large bowl.
2. Peel & devein shrimp; cut each in half lengthwise. Add to the marinade along with onion, cucumber & mango. Mix well. Refrigerate @ least 30 min or overnight.
3. To serve, arrange shrimp on platter. Top w/onion, cucumber & mango; spoon on some liquid. Arrange avocado slices around edge of plate. Garnish w/cilantro & tortilla chips.

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