



Featuring Today's Recipe Compliments of:
Ines de Luna of La Luna Market and Taqueria

Shrimp Ceviche

We started serving our Shrimp Ceviche only during lent but it was such a big hit,
we now serve it every Friday and it sells out every week!

Ingredients

5 pounds of medium shrimp
1 large white onion
1 large red onion
1 pound of roma tomatoes
1 bunch of cilantro
15 limes
Spicy ½ pound jalapeno chiles
Spicier ½ pound serrano chiles
Sea salt
Freshly ground pepper

Peel and deveine shrimp. Juice limes. Place shrimp in lime juice to marinate and “cook” until they are opaque.

Chop white onion and red onion. Dice roma tomatoes. Remove stems from cilantro and chop leaves. Dice jalapeno and serrano chiles but be careful not to touch your eyes.

Remove shrimp from juice, yet reserve lime juice. Rough chop. They should be chunky and bite size.

Toss together all chopped items, except cilantro. Top with the reserved lime juice and toss again. Add cilantro at last moment and toss once more.

Serve with La Luna Market and Taqueria Chips.

