

Ferraro's Cucina

Mango & Pine- apple Ceviche

Ingredients

**1 lb Good quality medium shrimp,
cut into small cubes (make sure it's
deveined)**

Juice of 3 large limes

1 Cup Tomato, diced

3/4 Cup Cilantro, chopped

**2/3 Cup Pineapple tidbits, drained
(4 oz)**

**2/3 Cup Fresh mango, diced (1
small mango)**

1/2 Cup White or green onion, diced

1 1/2 Tbsps Fresh garlic, Minced

3/4 tsp Salt

Pepper to taste

1 Avocado, diced

Preparation

- In a large bowl, mix shrimp and lime juice. Let sit in the fridge 30-45 minutes, until the shrimp appears white.
- While the shrimp "cooks," stir together all of the ingredients up to the avocado. Cover and refrigerate until ready to use.
- Once the shrimp is done, drain the lime juice. Squeeze the shrimp a bit to make sure all the excess is gone.
- Add the shrimp, along with the avocado, into the bowl and stir well. Season to taste with salt and pepper.

