



## Ecuadorian-Style Shrimp Ceviche

SERVINGS 6    Ⓛ PREP TIME 30 mins    COOK TIME 4 mins

### INGREDIENTS

- 1-1/2 cups thinly sliced red onion
- 1/2 cup **La Fe Lime Juice**
- 1/4 teaspoon salt
- **La Fe Vegetable Oil**
- 1-1/2 pounds peeled, deveined 41/50 count shrimp, tail off, thawed
- 1/4 teaspoon **La Fe Black Pepper**
- 1 cup fresh diced tomatoes
- 3/4 cup fresh orange juice
- 1/4 cup **La Fe Tomato Paste**
- 1/4 cup chopped fresh cilantro
- 2 tablespoons extra virgin olive oil
- 1 tablespoon Yellow Mustard

### DIRECTIONS

1. Combine onion, La Fe lime juice and salt in a small bowl; set aside and stir occasionally.
2. Coat a large skillet with La Fe vegetable oil; heat over medium-high heat. Add shrimp; sprinkle with La Fe black pepper. Cook 3 to 4 minutes or just until shrimp turns pink, stirring frequently. Remove from the skillet; place in a shallow container. Cool for 10 minutes in the refrigerator.
3. Stir together drained canned diced tomatoes, orange juice, La Fe tomato paste, cilantro, oil and mustard in a large bowl. Add onion mixture and shrimp; toss together to combine.