

The background is a piece of aged, yellowish-tan paper with significant water damage. Dark brown and black stains are visible at the top, bottom, and sides, creating a distressed, vintage aesthetic. The text is centered in a bold, dark brown, sans-serif font.

**SHRIMP  
CENICHE  
RECIPE**

## SHRIMP CEVICHE

3lbs raw shrimp (cleaned)

6 limes (juiced)

4 lemons (juiced)

4 large tomatoes (seeded and diced)

1 cup cilantro leaves (chopped) \*optional

1 serrano chile (seeded and finely chopped) \*pass if you don't like super spicy\*

½ cucumber (peeled and diced)

1 red onion (diced)

Salt and pepper to taste

3 tablespoons tomato sauce



- *Lay out shrimp in the bottom of glass baking dish*
- *Pour lemon and lime juice over shrimp and refrigerate for 3 hours*  
*- The juice will “cook” the shrimp*
- *After 3 hours, toss the shrimp with the remaining ingredients and refrigerate for one more hour or longer.*
- *Eat with tortilla chips and enjoy!*