

Ceviche:

Ingredients

- * 1 pound Shrimp, cleaned, deveined, dice
- * 1 cup lime juice
- * 1 clove garlic, minced
- * 1/2 cup diced red onion
- * 1 cup diced tomatoes
- * 1 serrano chile, seeds and ribs removed, diced
- * 1/4 cup roughly chopped cilantro
- * 1 cup peeled and diced cucumber
- * Salt & pepper to taste
- * 1 avocado, peeled, seed removed, Diced
- * 4 Large Artichokes, Cooked, Leaves Removed

Directions

In a non-reactive dish, such as a glass bowl, toss together the Shrimp, lime juice, and garlic. Marinate for 30 minutes in the refrigerator. Once marinated, add remaining ingredients except avocado to the Shrimp. Refrigerate 15 minutes. Just before serving add avocado, toss. Serve ceviche on artichoke leaves, serve chilled.