

WATERMELON & SHRIMP CEVICHE

FOODVENTURING

Jessica Wood

6 Servings | 20 mins Prep Time | 20 mins Total Time

INGREDIENTS

1 ½ lb. Shrimp

½ Avocado, chopped

2 Limes, juice

¼ cup Red Onion, diced

½ tsp Salt

½ tsp Sugar

1 tbsp Orange Juice Concentrate or ¼ cup Orange Juice

1 bunch Basil, chopped

½ Watermelon, cubed

¼ cup Balsamic Vinegar

Feta & Capers for garnish

DIRECTIONS

- Mix avocado, lime juice, orange concentrate, & onion in large mixing bowl.
- Boil water in large pot & add shrimp. Boil for 2 mins, then immediately transfer to ice bath (to reduce additional cooking)
- Add shrimp to avocado mix & combine.
- For the balsamic reduction, add balsamic vinegar to small pot, bring to boil, then reduce heat & simmer for 10 mins
- Assemble watermelon on flat tray, then add shrimp on skewers & top with feta, capers, basil & balsamic reduction. Serve & enjoy ☺

Make this recipe? I would love to see how it worked for you! Tag me @foodventuring on Instagram & use #JWrecipes so I can see your finished product!!