

COMIC-CON @HOME 2020 OFFICIAL RECIPE:

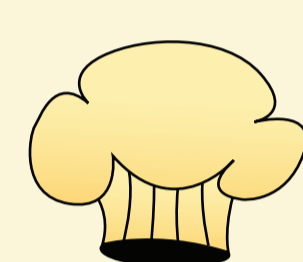


Robyn's Refreshing Shrimp Ceviche

INGREDIENTS

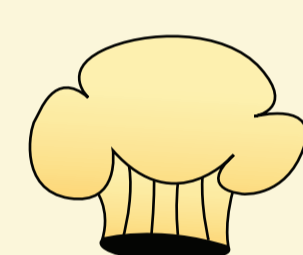
- 1 ½ pound cooked shrimp
- 4 Roma tomatoes
- ½ English cucumber
- ½ white onion
- 3–4 avocados
- 4 limes
- Salt and pepper to taste

WHERE YOU KNOW IT FROM:



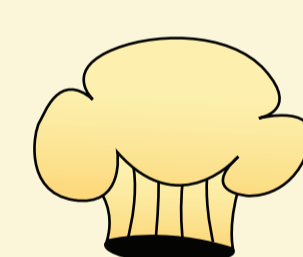
Comic-Con's
Hospitality Coordinator

COOKING TIME:



Approximately
ten minutes

WHAT YOU NEED:



Large mixing bowl
Medium mixing bowl
Cutting board
Sharp knife
Mixing spoon

OPTIONAL TOPPINGS

- 1/4 cup fresh cilantro
- 2 jalapeño peppers – deseeded

DIRECTIONS

Chop shrimp into bite size pieces, place in large mixing bowl, squeeze juice from limes onto shrimp and add a pinch of salt and a pinch of pepper. Set aside to marinate.

Chop tomatoes and avocado into bite-sized pieces and place into medium mixing bowl. Dice onion into small pieces and add to medium mixing bowl. Split jalapeño peppers in half lengthwise, deseed, and thinly slice horizontally then add to medium mixing bowl.

After all ingredients are prepped, add contents of medium mixing bowl to shrimp mixture in large bowl, season with salt and pepper to taste. Serve with chip scoops, on toast, or just use a spoon!

Chop!

Mix!

Scoop!