**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

**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!