

# Shrimp Ceviche

## From David Nuno

### ***Ingredients:***

1 Medium Red Onion (thinly sliced)  
1 1/4 Cup GOYA Naranja Agria Marinade (Bitter Orange)  
1 Can GOYA Tomato Sauce  
4 Limes (about ½ cup juice)  
1 Tbsp GOYA Extra Virgin Olive Oil  
1 Tsp Dijon Mustard  
1 Tsp Worcestershire Sauce  
1 Packet GOYA Sazon (with Coriander and Annatto)  
GOYA Adobo Seasoning  
GOYA Salsita Jalapeno  
2 Scallions  
1 1/2 Lbs Large Peeled Shrimp  
2 Tbsp Chopped Cilantro  
Prepared Popcorn

### ***Instructions:***

Step 1 - In a medium bowl, combine 1 cup onion slices, bitter orange, tomato sauce, ¼ cup lime juice, ketchup, olive oil, mustard, Worcestershire and Sazón. Season with Adobo and Salsita; set aside.

Step 2 - In medium saucepan over medium-high heat, bring 4 cups water and scallions to a boil. Reduce heat to medium-low and simmer 5 minutes. Add shrimp to saucepan. Cover pan and remove from heat. Let shrimp steep until pink and opaque, about 2 minutes; drain and rinse under cold water. Discard scallions.

Step 3 - Add shrimp to onion mixture. Stir in cilantro. Cover bowl and refrigerate at least 3 hours, or up to 12 hours.

Step 4 - Divide shrimp mixture evenly among serving bowls. Top shrimp evenly with remaining onions and lime juice. Garnish with cilantro, if desired. Serve with popcorn.