

Here's how you can make a delicious shrimp ceviche using Parisian lime infused olive oil and coconut white balsamic vinegar:

Ingredients:

- 1 pound raw shrimp, peeled and deveined
- 1/2 cup Parisian lime infused olive oil
- 1/4 cup coconut white balsamic vinegar
- 1 cup diced tomatoes
- 1/2 cup diced red onion
- 1/4 cup chopped fresh cilantro
- 1 jalapeno pepper, seeded and minced
- Salt and pepper to taste
- Lime wedges for serving
- Tortilla chips for serving

Instructions:

1. Bring a pot of salted water to a boil. Add the shrimp and cook for about 2-3 minutes until they turn pink and opaque. Drain and allow to cool.
2. In a large bowl, combine the Parisian lime infused olive oil and coconut white balsamic vinegar. Whisk well.
3. Add the diced tomatoes, red onion, cilantro, jalapeno pepper, and salt and pepper to taste. Mix well.
4. Dice the cooled shrimp and add them to the bowl. Mix everything together until the shrimp is thoroughly coated in the marinade.
5. Cover the bowl and refrigerate for at least an hour, or until the shrimp has had a chance to marinate and cook in the acid of the lime juice.
6. When ready to serve, spoon the ceviche into bowls and garnish with lime wedges and extra cilantro, if desired. Serve with tortilla chips on the side. Enjoy!

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