

Shrimp and Mango Ceviche



Ingredients

1 pound cooked shrimp
1 cup fresh mango, chopped into small pieces
1/2 cup celery, chopped finely
1/4 cup red onion chopped finely
1/2 cup fresh cilantro, chopped
1/2 cup fresh lemon or lime juice

Directions

Chop shrimp into small pieces. Pour 1/4 of the lemon or lime juice over the shrimp and mix well. Cover and refrigerate for about 1 hour. Remove and drain shrimp, getting rid of juice. Combine all vegetables in a bowl, add drained shrimp and remainder of lemon/lime juice. Stir through mixture. Cover and refrigerate for about an hour so all of the flavors can combine with one another.