



DosOntes®
Coastal Fresh Salsa



Ceviche... Salsa Style

Only have a few minutes to whip together something delicious? Cut up some ripe avocado and fresh shrimp to add to your DosOntes salsa, and voila! Enjoy as a romantic meal for two by a cozy fireplace or go big and make a batch to wow guests at your next gathering. It'll be gone in minutes!

Time to serve up some gourmet ceviche with a fresh twist.

Serves 8-12 as an appetizer

Prep time 15 minutes

Directions

Pour DosOntes red salsa of your choice into large bowl.

Fold in avocado and shrimp and gently stir with silicone spoon or spatula to distribute throughout.

Taste and then add salt and lemon if desired.

Serve with your favorite tortilla chips. *(Be careful, this could turn into a meal if served on top of a tostada with beans and cheese.)*

Make sure you enjoy some as soon as you serve it at gatherings because this ceviche style salsa will disappear before you know what happened!

Ingredients

- 2 - 12 oz containers DosOntes Coastal Fresh Salsa, red mild or hot
- 6 oz medium size shrimp, already cooked, fresh or thawed from frozen, cut into 1/4-1/2 inch pieces
- 3-4 small to medium avocados, 1/2" cubed
- 1/2 tsp Lemon juice *(suggested, but optional)*
- 1/2 tsp salt *(suggested, but optional)*
- Garnish with cilantro and whole shrimp
- Tortilla chips

You know how to live. We know how to salsa!