**Shrimp Ceviche with Purple Potato Chips**



**Description:** Tender shrimp marinated in citrus juice along with chilies, onions, tomatoes, cucumbers, and garlic. Served alongside crispy purple potato chips.

**Servings:** 4

**Preparation Time:** 20 minutes

**Cooking Time:** 20 minutes (Marinating time, no cooking required)

**Total Time:** 40 minutes

**Potato Type:** Potato Chips

**Course:** Appetizer, Entree

**Ingredients**

For the Shrimp Ceviche:

* 1 pound (453g) Shrimp, raw, peeled, deveined, chopped into ½ inch pieces
* ½ cup (120ml) Freshly Squeezed Lime Juice
* ¼ cup (60ml) Freshly Squeezed Orange Juice
* ¼ cup (60 ml) Freshly Squeezed Lemon Juice
* 1 each (10g) Serrano Chilies, sliced thin
* 1/3 cup (66g) Tomatoes, diced
* ½ cup (70g) Cucumbers, diced
* 1/3 cup (66g) Red Onions, diced, rinsed in cold water
* 1 each (5g) Garlic Clove, chopped fine
* ¼ cup (2g) Cilantro, chopped
* 2 tablespoons (30ml) Extra Virgin Olive Oil
* 5 ounces (141g) Purple Potato Chips, bagged

**Preparation**

**Ceviche**

1. Begin by chopping the shrimp into ½ inch pieces, double check to ensure the shrimp is peeled and deveined.
2. Pour the lime, orange, and lemon juice over the shrimp and allow it to marinate for 20 minutes.
3. Add the chilies, tomatoes, cucumbers, onions, garlic, cilantro, and extra virgin olive oil. Stir to combine and allow to sit for about 10 minutes more.
4. Place the ceviche in a serving bowl and pair with crispy blue/purple potato chips. Any potato chips can be subbed, however blue/purple potato chips really make the dish visually stunning. Enjoy!



Vitamin C: 28.7 mg