

## **Certi-Fresh Aguachile**

**Yield: 4 servings**

### **Ingredients**

- **2 Lbs. finely diced Certi-Fresh 61-70 count, peeled and devined shrimp**
- **½ cup finely diced Chile Cerrano**
- **1 cup finely diced onion**
- **4 cups fresh lime juice**
- **Salt to taste**

### **Instructions**

- Put the shrimp, and 4 cups lime juice, in a large bowl, mix the shrimp and lime juice together. Let it sit for about 20 minutes.
- Add 1 cup finely diced onion, ½ cup finely diced Chile Cerrano, and add salt to taste, mix all ingredients together. Serve onto 4 plates and eat with crackers, or tostadas.

**Times: Prep Time: 20 minutes, Cook Time: 25 minutes**