

INGREDIENTS:

- 1 lb of cleaned, deveined raw shrimp
- ½ red onion, thinly sliced
- ½ cup of red pepper, thinly sliced
- ½ cup of yellow pepper, thinly sliced
- ½ tomato, finely chopped
- 2 garlic cloves, chopped
- 1 cup of cilantro, finely chopped
- 1 cup of olive oil
- ¼ cup of white vinegar
- 1 tbsp of dried oregano leaves
- 1 lemon, juiced



Ensalada de camarones (shrimp salad)

Directions

1. Bring a large saucepan of water to a boil. Add shrimp and boil for 3-5 minutes.
2. Remove shrimp from heat. Drain immediately and place in a bowl of ice-cold water to stop the cooking process.
3. In a large bowl, combine the onion, pepper, tomato, garlic, cilantro, olive oil, and vinegar. Add the dried oregano leaves, cooked shrimp, and lemon juice. Stir well and serve—we recommend pairing this dish with yucca root or rice!