



Shrimp Palmini Ceviche

Ingredients:

- 6-8 ounces cooked shrimp
- 1 cup of Palmini Hearts of Palm, riced
- ½ cup sweet onion (like Vidalia), chopped
- ¼ cup sweet red peppers, cut into ¼ inch dice
- ¼ small Habanero pepper, seeded and minced
- 1 tablespoon chopped fresh Cilantro
- 2 teaspoons olive oil
- Juice of 1 lime
- ½ teaspoon salt
- Pepper (optional)

Directions:

1. Combine ingredients through Cilantro in a bowl, drizzle with lime juice and add salt; toss to combine.
2. Season with pepper if desired and serve immediately.

Servings: 1

Uses: 1 cup occasional veggies

1 cup select veggies

6-8 ounces lean protein

2 servings healthy fat



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