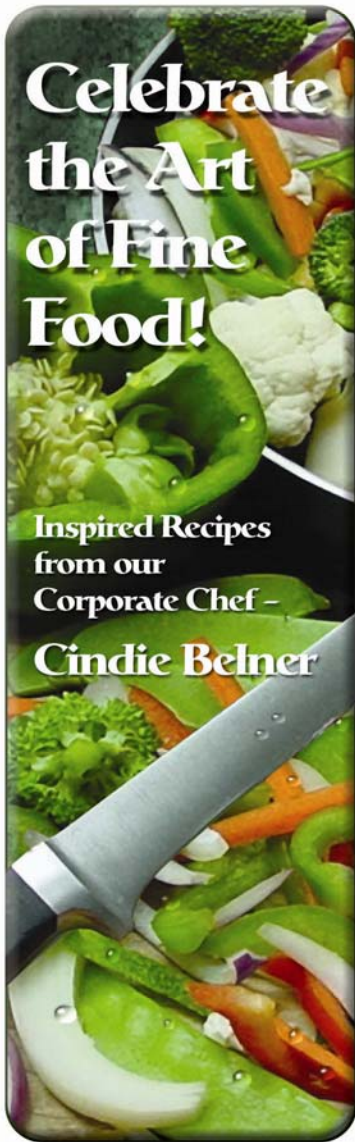


Cindie Belner
Corporate Chef
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SHRIMP CERVICHE

Ingredients:

- 3 Pounds cooked Bay Shrimp
- 6 Limes juiced
- 6 Cups Salsa Pico de Gallo (#7225568)
- 12 Tablespoons finely chopped Cilantro (#4955480)
- Salt and pepper

In a large bowl, combine shrimp, lime juice, Pico de Gallo, and Cilantro. Let stand 10 minutes. Season to taste with salt and pepper. Refrigerate.

Serves 24 as an appetizer soup or serve as a dip with chips.



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For Questions or Additional Information:

G.O. Fresh Chef, Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.