

Avocado Stuffed with Shrimp Seviche (Aguacate Relleno con Seviche de Camarones)

1/2 lb (225 g) small shrimp, peeled and deveined
1/4 cup (60 ml) fresh lemon juice
1/4 cup (60 ml) fresh lime juice
1 tomato, seeded and chopped
1/2 small onion, finely chopped
4 pimiento-stuffed green olives, chopped
1 jalapeno pepper, seeded and finely chopped, or to taste
2 Tbs (30 ml) extra-virgin olive oil
1 Tbs (15 ml) chopped cilantro (coriander leaves)
Salt and freshly ground pepper to taste
1 ripe avocado, halved and pitted
Lettuce leaves for garnish

Combine the shrimp, lemon juice, and lime juice in a non-reactive bowl and refrigerate for 3 hours, or until the shrimp are firm and opaque. Add the tomato, onion, olives, jalapeno, olive oil, cilantro, salt, and pepper and stir to combine. Spoon into the avocado halves and serve on a bed of lettuce leaves. Serves 2.