



Scarlett Wines

2024 SAUVIGNON BLANC

Shrimp Ceviche with Tropical Citrus

with Mango and Lime

Lime and mango complement lemon curd and passionfruit; gently cooked shrimp keep the pairing bright and refreshing.

Serves 4 | Prep 20 min | Cook 5 min + chill

INGREDIENTS

- 1 lb peeled shrimp
- 1 tsp kosher salt, divided
- 1/4 cup lime juice
- 1/4 cup orange juice
- 1 ripe mango, diced
- 1/2 cucumber, diced
- 1/4 red onion, finely diced
- 1/2 jalapeño, minced, optional
- 2 tbsp chopped cilantro
- 1 tbsp olive oil
- 1 avocado, diced; tortilla chips to serve

DIRECTIONS

1. Bring a pot of water to a simmer with half the salt. Add shrimp; cook 2-4 min, until opaque and 145°F. Transfer to ice water; drain and chop.
2. Mix lime and orange juices, mango, cucumber, onion, optional jalapeño, cilantro, oil and remaining salt.
3. Fold in shrimp. Cover and refrigerate 20-30 min.
4. Add avocado just before serving. Serve cold with tortilla chips; keep chilled until ready to eat.

POUR & SERVE

Serve chilled; no decant needed.