



MINI CHICKEN TACO CEVICHE **POSADA**[®]

Fresh shrimp and tilapia marinated in lime juice with diced pineapple, red bell pepper, red onion, avocado and cilantro, served with **Mini Chicken Tacos**. Yield: 2 Servings

Ingredients:

12 Each	Mini Chicken Tacos [#0251020], Prepared According to Package Directions	¼ Cup	Red Onion, Diced
½ Cup	Shrimp, Chopped	1 Tbsp.	Jalapeño Pepper, Minced
½ Cup	Tilapia, Diced	½ tsp.	Garlic, Minced
½ Cup	Lime Juice	To Taste	Salt & Black Pepper
½ Cup	Pineapple, Diced	Garnish	Avocado, Diced
¼ Cup	Red Bell Pepper, Diced	Garnish	Cilantro, Chopped

Directions:

1. In a small mixing bowl, mix together the shrimp, tilapia and lime juice, then allow it to marinate while refrigerated for 45–60 minutes.
2. Mix the fish with pineapple, red bell pepper, red onion, jalapeño pepper, garlic, salt and black pepper to make the ceviche.
3. Pour the ceviche into a serving dish, top it with avocado and garnish with cilantro.
4. Serve with **Mini Chicken Tacos** for dipping.