

# SHRIMP CEVICHE COUSCOUS

A vibrant fiesta bursts forth on your plate with this Shrimp Ceviche Couscous. Tender, sun-kissed Tomato Basil Couscous forms the base, flecked with fragrant basil and whispers of sweet tomato. In every bite, a kaleidoscope of textures and flavors unfolds, from the fluffy couscous to the tender shrimp, the juicy tomatoes to the creamy avocado.









## Ingredients:

- 6oz. Tomato Basil Couscous Salad
- 1oz. Tajin
- 2oz. Shrimp
- 1oz. Agave
- 2oz. Mandarin Orange Segments
- 1oz. Diced Jalapeno
- Pepper
- 1oz. Diced Avocado
- 2oz. Quartered Heirloom Tomatoes
- 1oz. Diced Red Onion
- 2pc. Lime Wedges
- 2oz. Diced Cucumbers
- 5oz. Tortilla Chips

## Instructions:

1. In a medium mixing bowl, add all ingredients other than the agave, Tajin, and tortilla chips.
2. Toss and cover in plastic wrap. Refrigerate overnight.
3. Roll the rim of the glass in the agave and then roll it in the Tajin
4. Fill the glass up with the couscous mixture. Garnish with a lime
5. Serve with tortilla chips.

Product	Description	Code #	Pack Size
 Tomato Basil Couscous Salad	Bring a taste of the Mediterranean to your menu with this flavorful, convenient couscous salad. Fluffy couscous is tossed with juicy tomatoes and a touch of fresh basil creating a versatile crowd-pleaser that's perfect for busy kitchens. <div>   </div>	0523435	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian