

Agua Chile

Serves four

1 pound peeled and deveined shrimp - rinsed
8 to 10 limes
2 large jalapeños or 3 serranos (more if you want more spice)
1 large handful of cilantro (leaves and stems) — rinsed
about a cup of sliced cucumber (preferably small)
1/2 cup of thinly sliced red onion
3 small radishes - thinly sliced
Avocado slices for garnish
Tostadas or tortillas chips for serving
Salt

Butterfly the shrimp by running a sharp knife along the back of the shrimp and opening it without cutting it in half. Stop at the tail. Place it in a glass or plastic bowl.

Add a generous amount of salt and mix in.

Cover the shrimp with lime juice. Cover the bowl and refrigerate for 30 minutes. You will notice the shrimp starting to change color with the lime.

Cut your chillies in half. If you want less heat, seed them and remove the membrane. If you do not have a high powered blender you will have to chop up the chillies and the cilantro.

Remove the shrimp from the refrigerator and transfer all the juice into a blender. Add the juice of 2 more limes.

Add the chili pepper and the cilantro. Blend until smooth with no chunks of chillies or cilantro.

Taste for salt and adjust.

Pour the liquid back into the bowl with the shrimp. Add the cucumber, onion and radish. Mix in and serve.

Serve with avocado slices on top and tostadas or tortilla chips on the side. Enjoy!

Only the Agua Chile - no chips or tostadas - Calories 174.816 kcal, Fat, Total 7.044 g, Saturated Fat 0.973 g, Sugar, Total 3.419 g, Total Carbohydrate 11.636 g, Fiber 1.477 g, Protein 17.338 g, Cholesterol 142.884 mg, Trans Fatty Acid 0.020 g, Sodium 1,229.071 mg,