Shrimp and Crab Ceviche

YIELD: 20 servings

INGREDIENTS	MEASUREMENTS
Large Shrimp, cooked (shelled/deveined)	226.8 g
Jumbo lump crab meat	226.8 g
SupHerb Farms Fresh Frozen Onion Red Roasted ¼”	24.4 g
SupHerb Farms Fresh Frozen Tomato Roasted Wedge with Oil	51 g
SupHerb Farms Fresh Frozen Salsa Blend	23.7 g
SupHerb Farms Fresh Frozen South of the Border Paste	42.5 g
Lime juice, fresh squeezed	39.7 g
Cumin, ground	1 g
Salt and pepper	To taste

PREPARATION

1. Add all ingredients to a large mixing bowl. Blend well.
2. Refrigerate overnight or at least 8 hours.

TO SERVE

Serve on Belgian endive leaves.

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