



VRIMP CEVICHE

INGREDIENTS

1 jar Garden Gourmet Vrimp
1 small red onion
4 cherry tomatoes
1/2 jalapeno pepper
1 lime (juice only) + extra for garnishing
1 small bunch of coriander
a few tortilla chips to serve with (around 30 grams)



2 SERVINGS



20 MIN



EASY

Looking for a recipe that can awake your appetite? Look no further and try our light and refreshing ceviche made with Garden Gourmet Vegan Vrimp. Easy to make and packed with delicious, zesty flavors from the added marinade.

PREPARATION

1. Chop the herbs

Peel and finely chop the onion. Cut the jalapeño pepper into thin slices and cut the tomatoes into wedges. Finely chop the coriander.

2. Marinade the Vrimp with lime sauce

Mix everything with the Garden Gourmet Vrimp and add the lime juice, mix and let it marinate for 15 minutes.

3. Pair with tortilla chips and enjoy the best bite!

Serve the Vrimps in a bowl with the marinade spooned over and garnish with extra lime and coriander. Serve with tortilla chips.

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