

# Shrimp Salsa

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**Shrimp Salsa** is a fresh and zesty appetizer that combines the flavors of succulent shrimp with the vibrant taste of tomatoes, onions, cilantro, and lime. This dish is perfect for summer gatherings, light snacks, or as a flavorful topping for tacos or grilled fish. The combination of tender shrimp with crisp vegetables and a tangy lime dressing makes this salsa both refreshing and satisfying. It's quick to prepare and sure to be a hit at any party or get-together.

## Ingredients:

- 1 pound cooked shrimp, peeled, deveined, and chopped
- 2 large tomatoes, diced

- 1 small red onion, finely chopped
- 1 jalapeño pepper, seeded and finely chopped (optional)
- 1 avocado, diced
- 1/4 cup fresh cilantro, chopped
- 2 cloves garlic, minced
- Juice of 2 limes
- 2 tablespoons olive oil
- Salt and pepper to taste

## Instructions:

1. **Prepare the shrimp:** If your shrimp are not already cooked, boil them in lightly salted water for 2-3 minutes until pink and opaque. Drain and cool before chopping them into bite-sized pieces.
2. **Mix the salsa:** In a large bowl, combine the chopped shrimp, diced tomatoes, red onion, jalapeño (if using), avocado, cilantro, and minced garlic.
3. **Add the dressing:** Drizzle the lime juice and olive oil over the shrimp mixture. Toss everything together gently to combine. Season with salt and pepper to taste.
4. **Chill and serve:** For the best flavor, cover the salsa and let it chill in the refrigerator for at least 30 minutes before serving. Serve with tortilla chips, or as a topping for tacos or grilled dishes.

This Shrimp Salsa is a delicious and versatile dish that brings together the best of fresh, bright flavors. It's easy to make and perfect for any occasion where you want a light, flavorful snack. Enjoy!