

Aguachile

Oscar · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

2

Description

I first tried aguachile when I was visiting Ajijic in Jalisco Mexico Ajijic is a quaint town next to Chapala Lake the largest freshwater lake in Mexico I fell in love with this spicy cold dish made with freshly caught shrimp marinated in a serranolime juice mixture and topped with fresh red onions avocados and cucumbers This will keep for up to two days in the refrigerator but is best served within one hour Serve it with tostadas on the side and an optional icecold Mexican beer to tame down the heat

Ingredients

- - 1 pound large shrimp - peeled
- deveined
- and butterflied - 1 ¼ cups freshly squeezed lime juice - 4 fresh serrano chiles
- stemmed - ½ cup fresh cilantro leaves and stems - 1 ½ teaspoons salt
- divided
- or to taste - 1 small red onion
- thinly sliced - 1 avocado - peeled
- pitted
- and sliced - 1 cucumber
- sliced

Instructions

1. Divide shrimp onto two shallow plates. Blend lime juice
2. chiles
3. cilantro leaves and stems
4. and 1 teaspoon salt in a blender until smooth. Pour 1/2 of the mixture over each plate of shrimp. Cover and marinate in the refrigerator until shrimp turn opaque and white
5. 15 to 25 minutes. To serve
6. top each plate with red onion and avocado. Place cucumber around the edges. Sprinkle with remaining salt.
Recipe Tip This dish is meant to be very spicy. Adjust the heat level by using more or fewer serrano chiles.
Editor's Note: Consuming raw seafood may increase your risk of foodborne illness
7. especially if you have certain medical conditions.