



Orange shrimp cocktail

Category: Entrées, Seafood, Peppers, Sauces, Tomato Sauce and Ketchup

You will fall in love with this spicy dish thinking about hot afternoons. Do you dare to try it?



Preparation
time
20 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 2 cups Extra small shrimp
- 60 g de Rodajas de Serrano Toreados La Costeña®
- 1 cup Salsa Catsup La Costeña®
- 8 cups Salsa Negra La Costeña®
- 6 tbsps Orange juice
- 4 tbsps Chopped white onion
- 12 pieces Orange wedges
- Salt and pepper to taste
- 2 tbsps Chopped Cilantro



Preparation time

1. In large bowl place shrimps. Add Rodajas de Serrano Toreados peppers and 6 tablespoons Rodajas de Serrano marinade
2. Add ketchup, Salsa Negra sauce, orange juice and onion.
3. Clean seeded orange wedges. Cut in thirds; add to bowl.
4. End adding chopped parsley; mix until all ingredients are combined.
5. Serve with saltine crackers and Rodajas de Serrano Toreados peppers.