



Seafood cocktail

Category: Lunch, Seafood, Sauces, Tomato Sauce and Ketchup

A refreshing and delicious option for this summer.



Preparation
time
20 min.



Difficulty
High



Portions
4 personas



Ingredients

- 1 cup Salsa Catsup La Costeña®
- 4 tbsps Salsa Negra La Costeña®
- 2 tbsps Salsa Casera con Habanero La Costeña®
- 1/2 cup Orange juice
- 2 tbsps Lime juice
- 2 tbsps Olive oil
- 1/2 cup Cooked octopus cut in pieces
- 1 cup Peeled and deveined cooked shrimp
- 1/2 cup Surimi cut in pieces
- 4 tbsps Chopped purple onion
- 2 tbsps Chopped cilantro
- 2 tbsps Chopped parsley
- Salt and pepper to taste



Preparation time

1. Mix all ingredients in the following order: Sauces, orange juice, lime juice, olive oil, octopus, shrimp, surimi, onion, cilantro and Italian parsley. Season with salt and pepper.
2. Serve cold decorating with extra onion and cilantro.