

Keto Avocado Shrimp Ceviche Salad

Hands-on 10 minutes Overall 2 hours

Nutritional values (per serving): Total carbs: 12.9 g, Fiber: 5.3 g, **Net carbs: 7.5 g**,

Protein: 19.3 g, Fat: 17.6 g, Calories: 278 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 4 servings)

12 oz cooked shrimp, chopped (340 g)

1/4 cup lime juice (60 ml/ 2 fl oz)

1/4 cup lemon juice (60 ml/ 2 fl oz)

2 tbsp extra virgin olive oil (30 ml)

2 medium avocados, diced (250 g/ 8.8 oz)

1 tomato, seeded and diced (100 g/ 3.5 oz)

1 jalapeño pepper, minced (14 g/ 0.5 oz)

1/2 red onion, diced (120 g/ 4.2 oz)

1/2 cucumber, diced (120 g/ 4.2 oz)

1 garlic clove, minced

handful of cilantro, minced

1 tsp sea salt or pink Himalayan salt

Optional: serve on top of crispy lettuce leaves

Instructions

1. Combine all ingredients in a large bowl and toss to combine.
2. Chill 2 hours before serving. Store in an airtight container chilled for up to 2 days.

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