

Shrimp Cocktail Pacífico

(Pati Jinich)

6 servings

- 450 g medium shrimp, peeled
- 235 g ketchup
- 230 g fresh lime juice
- 1 T Worcestershire sauce
- 1 tsp soy sauce
- 2 T olive oil
- 52 g finely chopped white onion
- 1 jalapeño chile, finely chopped, or to taste
- 180 g pimiento-stuffed olives, coarsely chopped
- 50 g ripe tomato, seeded and chopped
- 2 T fresh Italian parsley, chopped
- 2 T cilantro leaves, chopped
- 1 tsp dried oregano, or ¼ tsp finely chopped fresh
- ¼ tsp coarse sea salt, or to taste
- 1 ripe avocado, cubed
- Tortilla chips or saltines



1. Bring a large pot of salted water to a rolling boil over high heat.
2. Add the **shrimp** and cook for **1 minute**. Immediately drain the shrimp and let cool.
3. In a large bowl, combine the **ketchup, lime juice, Worcestershire sauce, soy sauce** and **olive oil**. Add the **shrimp** and toss to combine.
4. Add the **onion, chile, olives, tomato, parsley, cilantro, oregano** and **salt**, and mix gently until well blended. Cover and refrigerate for **at least 30 minutes** or up to 12 hours.
5. When ready to serve, stir the avocado into the shrimp cocktail.
6. Serve with tortilla chips or saltines.