

SHRIMP CEVICHE COUSCOUS

BRICKMAN'S

This Shrimp Ceviche Couscous is a taste of summer in every bowl! a symphony of fresh, The vibrant colors and fresh flavors will keep you craving more.






Ingredients:

- 6 oz. Brickman's® Tomato Basil Couscous - #964707
- 1 oz. Tajin
- 2 oz. Shrimp
- 1 oz. Agave
- 2 oz. Mandarin Orange Segments
- 1 oz. Diced Jalapeno Pepper
- 1 oz. Diced Avocado
- 2 oz. Quartered Heirloom Tomatoes
- 1 oz. Diced Red Onion
- 2 pc. Lime Wedges
- 2 oz. Diced Cucumbers
- 5 oz. Tortilla Chips

Instructions:

1. In a medium mixing bowl, add all ingredients other than the agave, Tajin, and tortilla chips.
2. Toss and cover in plastic wrap. Refrigerate overnight.
3. Roll the rim of the glass in the agave and then roll it in the Tajin
4. Fill the glass up with the couscous mixture. Garnish with a lime.
5. Serve with tortilla chips.

Product	Description	Code #	Pack Size
 Brickman's® Tomato Basil Couscous	Tender Israeli couscous, tomatoes, cucumbers, onions, and basil are brought together with a balsamic vinaigrette.  	964707	2/5 lb. Containers

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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