

# Mexican Shrimp Cocktail

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♥ [lowcarblove.com/blog/mexican-shrimp-cocktail](https://lowcarblove.com/blog/mexican-shrimp-cocktail)

July 5, 2022



Servings: 6

## Ingredients:

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### Shrimp:

2 lb shrimp, deveined, peeled

### Cocktail:

- 3 cups shrimp stock
- 1 large cucumber, diced in cubes
- 1 stalk celery, diced
- 1 red onion, diced
- 2 avocados, diced in cubes
- ½ cup no sugar added ketchup

- 1 cup tomato and clam cocktail (Clamato)
- 2 tbsp Tapatio or Valentina
- 1 lime, juiced
- 3 lemons, juiced
- Salt and pepper to taste
- 1 bunch cilantro
- Optional - 1 tsp sweetener to balance the acidity
- Low carb Alamadre corn tortillas (discount code: lowcarblove)

**Directions:**

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1. In a large pan, add your seasonings to your shrimp and cook on medium heat for 2-3 minutes on each side. Let cool, and cut into bite sized pieces.
2. In a large bowl, add the rest of your ingredients. Add the shrimp back into the bowl and give it one big mix.
3. Cover and refrigerate for an hour for the flavors to mix. Enjoy with homemade tortilla chips!

**Nutrition:**

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*Nutrition per serving:*

- Calories - 246
  - Fat - 8g
  - Protein - 17g
  - Total Carbs - 15g
  - Net Carbs - 10g
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