



Watermelon Jicama Shrimp Campechana

Original Recipe by At Home With Rebecka

PREP TIME

12 minutes

COOK TIME

7 hours

SERVES

4-6 people



INGREDIENTS:

- 1 12 oz container Sam's Fresh Watermelon Jicama Salsa
- ½ cup watermelon chopped
- ½ cup jicama chopped
- ½ cup mini cucumbers chopped
- ½ cup red and yellow bell peppers chopped
- ½ cup red onion finely chopped
- ¼ cup diced jalapeno peppers
- ½ pound Royal Red or another favorite Shrimp
- 1 teaspoon cayenne
- 2 tablespoons butter melted
- ¼ teaspoon salt
- ½ teaspoon pepper
- Juice from ½ lime

DIRECTIONS:

- In a large bowl, combine the first 7 ingredients. Stir to combine.
- Peel and devein shrimp. Skewer shrimp on metal skewers before grilling.
- Melt butter, add cayenne, salt, pepper, and lime juice. Whisk and brush skewered shrimp with butter mixture.
- Place shrimp on a preheated grill and cook for 2-3 minutes flip over and cook additional 3 minutes or until shrimp are cooked through.
- Remove shrimp from skewers.
- Skewer 4 individual shrimps on individual long picks and serve as garnish.
- Chop remaining chargrilled shrimp into bite-size pieces, and stir into the cold mixture.
- Serve with tortilla chips.