

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Yellow Finn Tuna and Shrimp Ceviche

BY CHEF ROGELIO GARCIA

### Ingredients

1 lb. of shrimp  
(cooked in lemon water  
and salt, cut in 4)

1 lb. of big eye tuna  
(large dice)

1 english cucumber  
(large dice)

2 limes and zest

½ cup of canola oil

1 jalapeño  
(depends on how much heat  
you like, chopped finely)

½ bunch of cilantro  
(chopped finely)

2 avocados  
(cut in a large dice)

½ lb. of cherry tomato  
(cut in half)

Salt to taste

### Directions

Mix in a bowl gently to break up the avocado.



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