

# Firework Ceviche



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**SERVING SIZE: 12**

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## Ingredients

- 1 1/2 teaspoons Sriracha Sauce
- 1/2 teaspoon Dijon Mustard
- 2 tablespoons Lemon Juice
- 1 teaspoon Honey
- 1/2 teaspoon Salt
- 1 5/6 cups **Furmano's Petite Diced Tomatoes with Green Chiles**, Drained
- 16 ounces Seasoned Shrimp, Boiled and Shelled
- 1 cup Mandarin Orange Segments
- 1/4 cup Jalapeño Peppers, Diced
- 1/2 cup Red Onion, Diced
- 1 tablespoon Parsley, chopped
- 1/4 teaspoon Oregano, Chopped

## In This Recipe



Diced Tomatoes - Petite  
With Green Chilies (14.5 oz)

## Preparation

1. In a large bowl, add Sriracha, Dijon Mustard, Lemon Juice, Honey, and Salt. While pouring Canola Oil in a steady stream, whisk sauce to emulsify.
  2. To dressing, add Furmano's Petite Diced Tomatoes with Green Chilies, Shrimp, Mandarin Oranges, Jalapenos, and Red Onions. Toss to coat salad.
  3. Next, add Parsley and Oregano, toss and allow to marinate for at least 2 hours.
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