

Vegan Red *Aguachile* – *Aguachile rojo vegano*

Ingredients (for one portion)

- 200g *shirataki* (konjac) noodles, such as penne
- 2 limes
- ½ tsp dry hot pepper powder, or to taste (*comapeño*, cayenne, *piquín*, etc.)
- ½ tsp salt, or to taste
- ½ cup cucumber; washed, peeled (optional), and sliced
- ½ cup red onion; peeled, and sliced
- Soda crackers or tortilla chips; to serve

Prep shirataki noodles as directed in the package: drain into a colander, rinse with cold water, and drain again. Reserve. In a mixing bowl, add hot pepper powder and salt, then squeeze in the juice from one lime; mix thoroughly, to dissolve salt, and incorporate all flavours. Add reserved noodles, sliced onions, sliced cucumber, and squeeze in the juice from a half lime on top, mixing all together. Adjust seasoning with more salt, if needed. Serve with soda crackers (or tortilla chips), and the rest of the lime, cut into wedges:

