

Ceviche

Mexican · Appetizer · Easy · 25 min total · Serves 4

Fresh fish cured in citrus with onions, tomatoes, cilantro, and chili.

Ingredients

- 1 lb fresh white fish (sea bass diced)
- 0.75 cup lime juice (fresh)
- 0.25 cup lemon juice
- 0.5 red onion (thinly sliced)
- 2 tomato (seeded diced)
- 1 jalapeño (minced)
- 0.25 cup cilantro (chopped)
- 1 avocado (diced)
- 0.5 tsp salt

Method

1. Combine fish with lime and lemon juice. Submerge all pieces. Refrigerate 15-20 min until opaque.
2. Drain most citrus. Add onion, tomato, jalapeño, cilantro, salt. Toss.
3. Fold in avocado. Serve chilled with tostadas.

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