



CEVICHE DE PESCADO A LA MEXICANA

MEXICAN-STYLE FISH CEVICHE, QUICK CITRUS COOK



SERVES: 2

INGREDIENTS

6oz white fish (halibut, tilapia, snapper, rockfish), small dice
½ tsp minced serrano pepper
5 each cherry tomatoes, halved
2 tbsp white onion, small dice
2 tbsp roma tomato, small dice
2 tbsp pumpkin seeds, toasted
1 tbsp cilantro, finely chopped
1 tbsp extra virgin olive oil
2 each limes, juiced
2 tsp kosher salt, or to taste
Avocado, for garnish
Cilantro leaves, for garnish

INSTRUCTIONS

1. In a non-reactive mixing bowl, add diced fish, serrano, lime juice and salt.
2. Mix evenly.
3. Add cherry tomatoes, roma tomatoes, onion, cilantro, pumpkin seeds, olive oil.
4. Fold carefully to coat everything evenly until ingredients are fully distributed.
5. Allow to marinate for 3-5 minutes.
6. Dice avocado and garnish with cilantro leaves.
7. Serve with tortilla chips and enjoy immediately!