

# Ceviche de Pescado

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## **Tilapia Ceviche (Makes about 3-5 servings)**

1 lb. fresh tilapia

Juice from 6 medium limes (enough to cover fish)

3-4 medium plum tomatoes, diced

1/8 white onion, finely chopped

3 serrano chiles, seeds removed, finely chopped

¾ cup seedless cucumber, diced

1/3 cup fresh cilantro, finely chopped

¾ tsp. salt, (to taste)

Avocado to garnish

Tostadas for serving

→ Cut the tilapia into small ¼-inch pieces. Place in a bowl and cover with freshly squeezed lime juice. Cover the bowl with plastic wrap and place in the refrigerator to marinate for 4 hours.

→Remove the bowl from refrigerator. Drain all of the lime juice. Add the tomato, onion, serranos, cucumber, and cilantro to the bowl. Mix to incorporate.

→Sprinkle half of the salt over ceviche and mix. Taste. Then, add additional salt if need.

→Refrigerate until ready to serve. Serve chilled on tostadas and garnish with slices of avocado.

NOTES:

- Ceviche is best when made fresh. However, it will last in the refrigerator for 1-2 days.
- Ceviche can also be topped with a green or red salsa for additional flavor.

*Recipe Source: Roberto Reyna (mi lindo novio)*

