



Super Easy Ceviche Recipe



SERVES 6

Total Time: 30 Minutes

INGREDIENTS

- 1/2 red onion, very thinly sliced
- 1 pound fresh fish- sea bass, red snapper, corvina, dorado, mahi-mahi, tilapia, or hamachi - diced into 1/2 inch cubes
- 2-3 garlic cloves, very finely minced
- 1 - 1 1/2 teaspoons kosher salt, first start with 1 then add more to taste
- 1/4 teaspoon black pepper
- 1/4-1/2 cup fresh cilantro, chopped
- 1 fresh serrano or jalapeno chili pepper seeded, very finely chopped.
- 3/4 cup fresh lime juice (4-6 limes) freshly squeezed (try to use ripe limes)
- 1 cup cherry tomatoes, cut in half or 1 cup diced tomato
- 1 cucumber, diced
- 2/3 cup avocado
- 1/3 cup cilantro
- 2/3 cup water, plus more if needed
- 1 tablespoon olive oil
- 1/2 teaspoon coriander
- 1/8 cup lime juice
- 2 garlic cloves
- Cracked pepper

DIRECTIONS

1. Slice and salt the red onion. Let stand 15 minutes until it begins to release its liquids. This helps remove bitterness. Then rinse well.
2. Put fish, garlic, onion, salt, pepper, fresh chilies and lime juice in a small serving bowl, mix gently then let marinate in the fridge for at least 30 minutes. The longer you marinate the fish, the firmer it will become.
3. Just before serving, add cilantro, cucumber, and tomato and gently mix. Taste for salt and add more if need be.