



# **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!