

CEVICHE

INGREDIENTS

- 8 oz of Cod or Tilapia
- 7 Limes
- 1/2 cup of Red Onions
- 1/2 cup of Red Chili Pepper or Red Serrano Pepper
- A dash of chopped Cilantro
- 1/2 cup of Yellow Pepper
- 1/2 cup of Celery
- 8 Garlic Cloves, Chopped
- Salt and pepper to taste



PREPARATION

1. Cut your chosen fish in small even squares
2. Cut the peppers and celery in tiny squares
3. Squeeze the limes in a deep small bowl
4. Mix the peppers and celery with the cilantro, garlic, the fish and lime juice
5. Toss and mix well with a pinch of salt and black pepper
6. Slice the onions and cover the fish with them
7. Let marinate in the refrigerator for an hour
8. Serve & enjoy!

