

CANNED TUNA CEVICHE



SERVING SIZE

1



INGREDIENTS

ITEM

Minced Red Onion
Limes (Juiced)
Kosher Salt
Freshly Ground Black Pepper
Olive Oil

QUANTITY

2 Tbsp.
1 to 1½
To Taste
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1 Tsp.

ITEM

Can Chunk White Albacore Tuna
Packed in Water
Medium Plum Tomato, seeded
and finely diced
Chopped Cilantro
Jalapeño, minced (Keep Seeds
for Spicy or Use Pickled)
Drops Tabasco Sauce (Optional)

QUANTITY

1(6-oz)
1
2 Tbsp.
1
3 Drops



PREPARATION

- Place minced red onion in a small bowl.
- Add lime juice and season with salt.
- Let sit for 5 minutes to mellow the onion's sharpness.
- Drain the canned tuna well. Place it in a medium mixing bowl.
- Add diced tomato, chopped cilantro, and minced jalapeño to the tuna.
- Stir in the marinated onions with their lime juice.
- Add olive oil, a dash of pepper, and tabasco sauce (if using).
- Check seasoning. Add more lime juice, salt, or spice (as needed).
- Enjoy!