



Mexican Ceviche



4 Servings



50 minutes

Ingredients :

- Fresh white fish
- Fresh lime juice
- Red onion
- Tomato
- Cucumber
- Fresh cilantro
- Jalapeño
- Salt
- Black pepper



Instructions :

1. Cut the fresh white fish into small, even cubes and place them in a glass bowl.
2. Pour fresh lime juice over the fish until fully covered and gently stir.
3. Cover the bowl and refrigerate for about 30 minutes until the fish turns opaque.
4. Finely chop the red onion, tomato, cucumber, cilantro, and jalapeño.
5. Drain most of the lime juice from the fish, leaving a small amount for flavor.
6. Add the chopped vegetables to the bowl and gently mix.
7. Season with salt and black pepper according to taste.
8. Chill briefly before serving and enjoy fresh.