



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 .