



Preparation time: 15 minutes

Marinating time: 1 hour

Ingredients for 4

- 2 pounds tilapia fillets, cubed
- 1 lemon juice
- 4 lime juice (+ 2 lime juice)
- 1 pound cherry tomatoes, cubed
- 1/4 red onion, finely chopped
- 3 green onions, finely chopped
- 1 jalapeno, finely chopped
- 2 avocados, cubed
- 2 tablespoons chopped cilantro (optional)
- Salt and pepper

Ceviche

The perfect dish for a warm day: fresh and delicious. You can serve it as an appetizer or a main dish, with fried wonton or simply by itself.

There are many options to the Ceviche. Here is my favorite recipe but feel free to improvise.

In a bowl, mix the fish with the lemon juice and 4 lime juice. Cover and marinate in the fridge for at least 30 minutes (1 hour is the ideal marinating time). Mix a couple times during the marinating times.

In the meantime, mix all other ingredients in a bowl: tomatoes, red onion, green onion, jalapeno, avocado, 2 lime juice and cilantro if using. Set aside.

When the marinating time is over, drain the marinade, and mix the fish with the other ingredients. Season with salt and pepper.