

Peruvian Ceviche

Ingredients

- 1 lb. tilapia, sole, or sea bass, raw, deboned and diced to ½ inch
- 1 cup fresh lime juice (about 8 limes)
- ½ cup clam juice
- 1 medium orange pepper, chopped
- 1 medium tomato, seeded and chopped
- 1 small red onion, chopped
- ¼ cup fresh cilantro leaves
- ½ cup fresh corn sliced off the cob
- 2 Tbsp. D'Avolio Whole Pepper Fused Cayenne (Agrumato) Olive Oil
- 1 tsp. Basiks Key West Citrus Blend

Total Time: 30 minutes

Makes: 6 servings (1 cup per serving)

Nutrition: 150 calories, 6g fat (1g saturated), 10g carbohydrate, 16g protein, 180 mg sodium

Preparation

1. Place fish in medium bowl and pour lime juice over fish, mixing gently to evenly distribute. Cover bowl and refrigerate until fish has become white and opaque throughout (about 20 minutes). Be careful not to over marinate or fish may become mushy.
2. Drain fish, pressing very gently to remove excess lime juice. Discard lime juice. Add clam juice, pepper, tomato, onion, cilantro, and corn, stirring gently to evenly distribute all ingredients. Drizzle with D'Avolio Whole pepper Fused Cayenne (Agrumato) Olive Oil, top with Basik Key West Citrus Blend and serve immediately. Serve ceviche chilled with crisp tortillas and fresh avocado.

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