

Peruvian Ceviche

Makes: 6 servings



Total Time: 30 minutes

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
- 4-5 Tbsp. D'Avolio Whole Pepper Fused Cayenne (Agrumato)
- Olive Oil

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 and serve immediately.

Serve ceviche chilled with crisp tortillas and fresh avocado.

Nutrition: 190 calories; 11g fat (2g saturated fat); 10g carbohydrates; 16g protein; 1g fiber; 210mg sodium

