

Ceviche

Ingredients:

- 1-2 pounds fish – diced in small cubes
- 10-15 limes
- 1-2 oranges or grapefruit
- Cilantro 1-2 bunches – chopped
- Jalapeno pepper – diced small
- 1-3 Roma tomatoes – diced small
- 1 bell pepper (any color) – diced small
- ½ purple onion – diced small

Directions:

1. Add the diced fish, jalapeno pepper, and cilantro to a shallow bowl or a 9x13 and spread evenly
2. Squeeze limes and oranges over fish – make sure everything is completely covered in citrus then cover with plastic and place in fridge.
3. Allow the fish to marinate for 1-4 hours. The longer you leave the fish, the more cooked it becomes.
4. Whenever you are happy with the doneness level of your fish, add in the tomatoes, bell pepper, and onion. Mix all together and let rest for 30 minutes.
5. You can leave all juices, or strain. Whatever you prefer!
6. OPTIONAL – add avocado and a drizzle of olive oil on top!
7. Serve with tortilla chips and enjoy!



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