



Snapper Ceviche

INGREDIENTS

- 250g snapper fillet, skin off
- ½ orange
- ½ lemon
- ½ lime
- Pinch of Salt
- 2 tbsp olive oil
- 6 cherry tomatoes, quartered
- ½ small red onion, sliced
- ½ telegraph cucumber
- 1 Jalapeno chili
- 2 tbsp fresh coriander, chopped



Serves: 2



Prep Time: 10 min



Cooking Time: 2-3 min

METHOD

1. Remove pin bones from snapper fillets and slice into small pieces.
2. Add to a mixing bowl the prepared snapper and juice from the lemon, lime and orange. Mix well. Allow to cook in the juice until the fish is almost all white (small amount of pink left but not firm).
3. In a separate mixing bowl place the tomatoes, onion, cucumber, chili and coriander, and stir gently to combine.
4. Remove fish from citrus juices and add to the tomato mixture. Add olive oil, and season with salt to taste. Mix gently until combined.
5. Plate the ceviche and garnish with some coriander leaves.
6. Serve immediately with corn chips.



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