



cara price

CEVICHE

INGREDIENTS

- 1-1/2 pounds white fish or shrimp or a combo of both {cut into small bite size pieces, tail off/skinless*}
- 2 large tomatoes, seeded & diced fine
- 1 jalapeño, seeded & diced fine
- 1 cup fresh lime juice
- 1/2 cup cilantro, finely chopped
- 1/2 cup red onion, finely diced
- 2 cloves garlic, minced
- 1 teaspoon honey
- salt & pepper to taste

DIRECTIONS

1. chop/dice all veggies & put them in a large glass bowl with a lid.
2. pour honey into the bowl & stir.
3. add fish or shrimp to bowl & pour the lime juice over the whole mixture. stir well. {the lime juice should be to the top of the mixture but not covering the top}
4. cover the bowl & place in the refrigerator for 15 minutes. stir & place back in the refrigerator for another 10 minutes.
5. stir again & serve with grain free tortilla chips, plantain chips or eat alone over a salad. garnish with avocado.

*have your fishmonger cut the fish up for you. it's free & it will save you a ton of time!