



Ceviche de Pescado

Fish Ceviche

Recipe Provided by: Estela Vazquez-Ornelas

Recipe Credit Given to: La Piña en La Cocina

<https://pinaenlacocina.com/ceviche-de-pescado-easy-fish-ceviche/>

Traditional Mexican Recipe

INGREDIENTS

- 2 lbs. fresh cod diced
- 12 large limes
- 2 large Roma tomatoes seeded and diced
- 1 large cucumber mostly peeled, seeded, and diced
- 2 large chile serrano minced
- 3/4 cup white or red onion finely diced or thinly sliced
- Cilantro, to taste (about 1/3 cup)
- 1 teaspoons chiltepin or chile piquin crushed
- 1/2 teaspoons granulated garlic
- Salt, to taste
- Fresh cracked pepper to taste

Chipotle mayo

- 1 cup mayonnaise
- 1 tablespoon yellow mustard
- 1 chipotle in adobo with 1 tablespoon adobo sauce

Serve with

- 16 tostadas
- Your favorite hot sauce
- Avocado slices
- Extra lime

DIRECTIONS

1. Finely dice the fresh cod fish and transfer to a large glass bowl. Squeeze the juice from all the limes into the bowl with fish. Stir well to combine, making sure fish is covered with juice, Cover with plastic wrap and keep chilled while you finish prepping other ingredients.
2. Once you finish prepping, finish assembling the ceviche. To the fish, mix in the tomato, cucumber, onion, chile serrano, and cilantro. Stir well to combine. Season with crushed chiltepin, granulated garlic, salt, and pepper. Cover and chill for 20 minutes.
3. Mix mayonnaise, mustard, chipotle, and adobo. Taste for salt. Set aside.
4. When ready to serve, spread a light layer of chipotle mayo onto tostadas. Top with ceviche, hot sauce, avocado, and pinch of salt! Enjoy!
5. If you have some ceviche leftover and want to store it for the next day, drain out the lime juice and store it separately. Make sure both are in an airtight container. The next day, combine and enjoy. The longer the fish sits in the lime juice, the more it will cook and change the texture of the fish.

NOTES

