



QUICK - N - EASY CEVICHE

PREP TIME

30 min

SERVING

4

INGREDIENT LIST

1 lb	White seabass, cubed into small dice
½ cup	Lime juice
½ tsp	Kosher salt
4 crack	Fresh ground pepper
2 tbsp	Chopped cilantro
2 tbsp	Pickled red onion
2 tbsp	The Jalapeño
2 cups	Corn Chips

STEPS TO FOLLOW

- Juice limes until you get half a cup and reserve for the next step.
- Cube the white fish into small dice and place in a shallow plate. Sprinkle salt, fresh ground pepper and add lime juice. Combine gently and marinate in the refrigerator for 15 minutes.
- Chop cilantro and add it to the ceviche once it's done marinating. Add pickled red onion and The Jalapeño, toss gently to bring all the flavors together.
- Serve on small cups and enjoy with your favorite corn chips.