



Mahi Mahi Ceviche

Jacob · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

This mahi mahi ceviche requires a little bit of knife work but when you consider the seasonal advantage of not using the stove and just how tasty this really is I think its all worthwhile You can also use shrimp scallops swordfish and snapper

Ingredients

- - ¾ pound mahi mahi fillets
- diced
- or more to taste - ? cup lime juice - ? cup lemon juice - 1 tablespoon minced jalapeno pepper - ½ teaspoon salt
- or to taste - 1 pinch dried oregano - 1 pinch cayenne pepper - ½ cup diced avocados - ½ cup peeled and seeded diced cucumber - ½ cup diced orange segments - ½ cup chopped fresh chives - 2 tablespoons radishes
- sliced - 1 tablespoon chopped cilantro - 1 tablespoon olive oil

Instructions

1. Stir mahi mahi
2. lime juice
3. lemon juice
4. jalapeno pepper
5. salt
6. oregano
7. and cayenne pepper together in a bowl. Press down fish to completely immerse in liquid. Cover the bowl with plastic wrap and press plastic wrap down so that it is touching the fish. Refrigerate for at least 1 hour
8. or up to 6 hours. Stir avocado
9. cucumber
10. orange
11. chives
12. radish
13. cilantro
14. and olive oil into mahi mahi mixture until completely coated. Season with salt. Unknown