

SALMON CEVICHE

Time: 15 minutes plus marinating time

Serves: 4

Ingredients:

12 ounces fresh boneless salmon – diced small
2 roma tomatoes – seeded and diced small
1 anaheim pepper – seeded and diced small
½ red onion – diced small
¼ cup cilantro - chopped
Juice of one lime
Juice of one lemon
Juice of one orange
1 teaspoon kosher salt
½ teaspoon fresh ground black pepper

Preparation:

Place all ingredients in a bowl and toss gently with a soft spatula.

Cover and refrigerate the bowl for an at least one hour or up to overnight.

Toss gently again with the spatula and serve immediately.

Nutritional Information Per Serving:

Calories: 183
Fat: 9g
Carbs: 8g
Fibre: 1g
Protein: 18g