



SIMPLE PERUVIAN CEVICHE

	SERVINGS	6-8
🕒	PREP TIME	30 mins
	TOTAL TIME	2-3 hrs

INGREDIENTS

- 1 to 1½ pounds fresh corvina, sea bass, or fluke, cut into small bite-sized pieces
- 8–10 garlic cloves, finely chopped
- 1 teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons freshly chopped cilantro
- 1 fresh aji amarillo pepper, finely chopped (or substitute with a seeded habanero if unavailable)
- Juice of 8–12 limes, freshly squeezed (avoid juicers that shred the membrane to prevent bitterness)
- 1 red onion, thinly sliced and rinsed

DIRECTIONS

1. In a mixing bowl, combine all ingredients except the red onion and stir until well blended.
2. Place the red onion on top of the mixture without stirring it in.
3. Cover and refrigerate for 2 to 3 hours to allow the flavors to marinate.
4. Before serving, mix in the red onion and serve alongside lettuce, corn, avocado, or other chilled salad vegetables.

****Note:**** For best flavor, use a lime juicer that presses the fruit without crushing the inner membranes to avoid bitterness.

