



Ceviche!

★★★★★ 5 from 42 reviews

Author: [Sylvia Fountaine | Feasting at Home Blog](#) Prep Time: 25 mins

Cook Time: 30 Total Time: 55 minutes Yield: 6

Category: appetizer, salad, main, fish Method: marinated Cuisine: mexican

Description

A simple delicious Ceviche recipe with fresh fish, cucumber, tomatoes chilies, lime, cilantro, and optional [avocado](#).

Ingredients

- 1 ½ a red onion, very thinly sliced
- 2 1 pound fresh fish- sea bass, red snapper, corvina, dorado, escolar, mahi-mahi, tilapia, or hamachi – diced into 1/2 inch cubes.
- 3 2–3 garlic cloves very finely minced (use a garlic press)
- 4 1– 1 ½ teaspoon [kosher salt](#), start with 1, add more to taste
- 5 ¼ teaspoon black pepper
- 6 ¼–½ cup fresh cilantro chopped
- 7 1 fresh serrano or jalapeño chili pepper seeded and very finely chopped. Start conservatively, more to taste.
- 8 ¾ cup fresh lime juice (4–6 limes) freshly squeezed (try to use ripe limes)
- 9 1 cup grape or cherry tomatoes, cut in half (or 1 cup diced tomatoes)
- 10 1 cup diced cucumber
- 11 1 tablespoon [olive oil](#) (optional)
- 12 1 semi-firm [Avocado](#), diced, as garnish, optional

Instructions

- 1 Slice the red onion very thinly and [salt](#) generously and let stand 15 minutes until it begins to release its liquid (this will remove the bitterness). Rinse well, squeeze dry.
- 2 Place fish, garlic, onion, [salt](#), pepper, fresh chilies, and lime juice in a shallow [serving bowl](#), gently mix, and marinate in the refrigerator for at least 30 minutes before serving. The longer you marinate the firmer and more “cooked” the fish will become.
- 3 Before serving, gently toss in the fresh cilantro, cucumber and tomato and a drizzle of [olive oil](#), gently mix.
- 4 Taste for [salt](#) and add more if necessary. If adding [avocado](#), gently fold it in at the end, after everything is mixed, making sure to use one that is not too soft.
- 5 Make the optional [Avocado Sauce](#) (see notes)

Notes

- i **To Serve:** Serve ceviche in a big bowl with chips on the side, or as **mini tostadas** (on a round chip or homemade) or make **ceviche tacos** or ceviche **lettuce cups**.
- i Serve ceviche in small [appetizer cups](#) or [shot glasses](#) with a [mini fork](#).
- i **To make crispy mini tostadas:** lightly spray mini corn tortillas (3 inch tortillas) with [olive oil](#) and season generously with [salt](#). Bake in a 300 F oven on a [sheet pan](#) until crisp (not chewy, but crisp like a cracker) about 25 -30 minutes, [turning halfway through](#). Let cool completely.
- i Or plate it up with a little [Avocado Sauce](#) as a **salad course**.
- i **Optional [Avocado sauce](#):**
- i ⅔ cup [Avocado](#)
- i ⅓ cup cilantro

- i 2/3 cup water- plus more as needed
- i 1 T [olive oil](#)
- i ½ teaspoon [kosher salt](#)
- i 1 tsp [coriander](#)
- i ⅛ C lime juice
- i 2 garlic cloves
- i cracked pepper
- i To make [Avocado Sauce](#), blend all ingredients in a [blender](#) until smooth, adding a bit more water if needed to get the blades going.

Nutrition Facts

Serving Size -includes one diced avocado
Serves 6

Amount Per Serving

Calories 149

% Daily Value*

Total Fat 6.3g **8%**

Saturated Fat 1.3g

Polyunsaturated Fat 1.3g

Monounsaturated Fat 3g **0%**

Cholesterol 31mg **10%**

Sodium 637.1mg **28%**

Total Carbohydrate 9g **3%**

Dietary Fiber 3.1g **11%**

Sugars 3.2g

Protein 15.5g **31%**

Vitamin A 6% Vitamin C 27%

Calcium 2% Iron 3%

Vitamin D 42% Magnesium 12%

Potassium 11% Zinc 6%

Keywords: ceviche recipe, easy ceviche recipe, how to serve ceviche, best ceviche recipe, how to make ceviche, how long to marinate ceviche, what kind of fish ceviche,



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