

RED SNAPPER CEVICHE

STARTER RECIPE

INGREDIENTS

- 1 snapper fillet
- 3 limes
- 2 medium cucumbers
- 1 c. cherry tomatoes
- 1/2 of an orange bell pepper
- 1/4 c. diced pickled jalapeños
- 1/3 c. diced banana peppers



As seen on season 1, episode 9.

DIRECTIONS

Begin by trimming the end of the tail and all of the darker red pieces off of the snapper fillet. Next, slice the fillet into strips and then into small cubes. Place cubed snapper into a bowl and squeeze the juice of all 3 limes on top. Soak snapper in lime juice for 15-20 minutes. Once the snapper changes to a lighter color, mix in all other ingredients. Once combined, serve ceviche with crackers. Enjoy!