

# Ceviche with Avocado, Cilantro & Green Chile

## Ceviche con Aguacate, Cilantro y Chile Verde

(10-12 servings)



### Ingredients:

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2 cups fresh Lime juice  
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4 Garlic cloves, peeled & roughly chopped  
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2 cups (loosely packed) roughly chopped Cilantro  
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2 Jalapeños, stemmed, seeded & roughly chopped  
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Coarse Sea Salt + Coarse Black Pepper  
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1 lb Salmon, cut into ½" cubes  
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1 lb sm. cooked Shrimp  
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2 ripe Avocados, cut into ¼" cubes  
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1 sm. Jicama, peeled + finely diced  
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1 red Onion, finely diced  
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Romaine lettuce, leaves separated  
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1 green Onion, thinly sliced crosswise &  
a little chopped Cilantro, for garnish  
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6" Flour Tortillas  
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### Directions:

Combine the lime juice, garlic, cilantro, jalapeños, jicama dice, red onion dice and 1 scant tsp salt + black pepper.

Scoop the fish & shrimp into a large bowl.

Pour the marinade over it, gently mix, and let it "cook" in the lime juice for about 30 min.

Pour off half of the marinating liquid and set aside.

Toss the avocado with the fish/shrimp, then taste and season with additional salt if you think necessary.

Divide the tortillas with lettuce on top between dinner plates.

Scoop a portion of the ceviche into the center of each arrangement.

Sprinkle with chopped green onion & cilantro.

Drizzle some of the reserved lime marinade over the lettuce and you're ready to serve.