

Ceviche



FOODSERVICE

SERVING SIZE: 16

Ingredients

- 2 1/8 each Barramuni or Talapia Fillet
- 2 2/3 fluid ounces Lime Juice
- 2 fluid ounces Lemon Juice
- 2 fluid ounces Nectarine Juice
- 3/4 cup Onion, Finely Diced
- 1 cup Cucumber, Finely Diced
- 1/2 cup Poblano Chilies, Roasted & Chopped
- 2 cups **Furmano's Chunky Crushed Tomatoes**
- 1 1/3 tablespoons Minced Garlic
- 2 fluid ounces Water
- 1/2 teaspoon Coriander
- 1 teaspoon Salt
- 1/3 teaspoon Pepper
- 1/2 teaspoon Cumin
- 1 teaspoon Cilantro

In This Recipe

Preparation

1. Place All ingredients in a large bowl. Mix well and cover.
2. Place in a refrigerator overnight to allow the acids from the fruit juices and tomatoes to cook the fish. Do not eat if fish is still raw in consistency.

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