



# Shrimp and Tilapia Ceviche

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 pound of cooked shrimp, whatever size you prefer, or
- 1 pound of uncooked shrimp, the smaller the better
- 1 pound of fresh or frozen tilapia
- 1 pint of cherry tomatoes or small heirloom tomatoes
- 1 red pepper
- 1 yellow pepper
- 1/4 cup of scallions
- 1 clove of garlic
- 1 teaspoon of salt
- 1/4 teaspoon of ground black pepper
- a dash of ground mustard
- 1 cup of fresh lemon juice
- 1/4 cup of olive oil
- Baby spinach.

## Instructions

Note: Since this is a recipe where the fish is going to be cooked by the acids of the lemon, it is always better to keep all fish and vegetables as fresh and cold as possible.

1. Clean the fish and cut into squares. Cut them to whatever size you consider to be bite size. Set aside.
2. Clean the shrimp. If the shrimp is cooked, then you can keep them whole independently of the size. The flavors will be induced just fine. If the shrimp is uncooked, then you can keep them whole if they are small. If they are not small you can cut them into bite size pieces or butterfly them. Set aside.

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3. Squeeze enough lemons to make 1 cup of lemon juice. It certainly tastes better with fresh lemon juice. You could also add a lime or a 1 tablespoon of freshly squeezed orange juice. Set aside.
  4. Cut the cherry -or heirloom- tomatoes in half. Set aside.
  5. Cut red and yellow peppers. Set aside.
  6. Cut the scallions very small. Set aside.
  7. Cut the clove of garlic as small as possible. Set aside.
  8. Combine all the ingredients in a large glass bowl.
  9. Mix very well and put in the fridge for at least four hours, mixing every couple of hours. If left overnight on the fridge is better.

You can play with the amount of juice in the ceviche, but as a rule of thumb you should have at least 1/4 cup of fresh lemon juice per pound of fish and/or shrimp.

In many places ceviche is served over a bed of fresh lettuce. I prefer baby spinach but then again, you could use lettuce. Enjoy!