



Classic Ceviche Mixto

NIBBLEDISH CONTRIBUTOR

Ingredients

Juice and Zest of: 3 limes, 1 lemon, 1 orange
1 red onion, sliced thinly
1 garlic clove, grated 1 tbsp Aji Amarillo
1/2 tsp sugar (palm sugar if you have it)
1/4 tsp Cayenne pepper

1/4 Cup cilantro, chopped
1 Roasted sweet potato 1 Sliced avocado

Instructions

1. To prep the shrimp and calamari steep them very briefly (about 2-3 min. each) in steaming hot water. Transfer immediately to an ice bath.
2. To make the dressing, simply combine the juice, zest, onions, garlic, aji, sugar and cayenne.
3. Toss the fish and seafood with the dressing 30 minutes before consumption. To serve, garnish with the avocado and sliced sweet potato (and choclo if you can find it).