

## On The Boat Mahi Mahi Ceviche

(feeds 8-10)



### **Ingredients:**

- 1lb Mahi Mahi
- 8 Limes, juiced (about 1/3 cup)
- 1 small to med Navel Orange, juiced
- 2 tbsp Soy sauce
- 2 Jalapeños, diced, to taste
- ½ cup fresh Cilantro, rough cut, divided
- 1 small garden Cucumber, quartered & diced
- 1 med red Onion diced
- 1 ripe Avocado, diced
- Sea Salt to taste

### **Directions:**

Cut fish into strips about ¼" wide by 1" long.  
Press fish into the lime juice and orange juice mixed so it is submerged.  
Add jalapeño, soy sauce, add most of the cilantro (save some for garnish), red onion, salt and pepper in a large bowl.  
Cover bowl and refrigerate at least 15 to 30 minutes or until fish has turned completely white.  
When ready to serve, mix in cucumber, avocado and ¼ cup cilantro.  
Serve with tortilla chips.