

Ceviche

Ingredients

- 1 cup beer
- 1 bag TOSTITOS® SCOOPS!®
- 1/2 cup lime juice
- 1 jar TOSTITOS® Chunky Habanero Salsa HOT
- 2 lbs of your favorite white fish, cut into bite size chunks
- 1/2 cup pineapple juice
- 2 cups cucumber (diced)
- 1 cup TOSTITOS® Chunky Salsa Medium
- 1 white onion (1 quarter, root and skin removed)
- 1/2 cup white onion (diced)
- 1-2 serrano or jalapeño peppers
- 1/4 bunch cilantro (roughly chopped)
- Salt & pepper (to taste)
- 1 bag TOSTITOS® Multigrain SCOOPS!®

How to make it

1. Blend lime juice, habanero salsa, pineapple juice, onion quarter, and serrano/jalapeños for 2 minutes or until smooth.
2. In a separate bowl add in blended ingredients, beer, and TOSTITOS® Salsa mix until well incorporated and season with salt and pepper.
3. Fold in cucumbers, cilantro, diced onion, and fish and let rest in the fridge for 1 hour, then drain off any excess juice before serving in a bowl with a spoon and TOSTITOS® SCOOPS!®.
4. Top with crushed TOSTITOS® for extra crunch and serve with TOSTITOS® Multigrain SCOOPS!®!



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 60 min | 0 min | 60 min | 8 |

Made with



TOSTITOS® SCOOPS!®