

Trout Warm Ceviche with Saladitas

Ingredients

- 1 tbsp diced celery
- 1 tbsp diced onion
- 1 cloves garlic
- 1/2 cup lime juice
- 1 tsp pickled jalapeño
- 1/2 tbsp salt
- 1 lb trout
- 1 tbsp red onion
- 2 tbsp cilantro
- 1 tsp olive oil
- 3 tbsp diced mango
- 6 oz Saladitas

How to make it

1. In a blender, process the celery, onion, garlic, pickled jalapeño, lime juice and salt until smooth. Pass through a sieve and refrigerate.
2. Cut the fish in large cubes and season with salt and pepper. In a hot cast iron pan, sear the fish on all sides until golden brown.
3. In a small saucepot, heat gently the lime juice mixture gently for about 5 minutes and mix with the seared fish.
4. Garnish with chopped cilantro, sliced red onion and diced mango.
5. Serve the ceviche immediately with Saladitas crackers.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	2-3

Made with



Saladitas