

Trout Warm Ceviche with Saladitas

Ingredients

- 1 tablespoon Diced celery
- 1 tablespoon Diced onion
- 1 cloves Garlic
- 1/2 cup Lime juice
- 1 teaspoon Pickled jalapeño
- 1/2 tablespoon Salt
- 1 lb Trout
- 1 tablespoon Red onion
- 2 tablespoon Cilantro
- 1 teaspoon Olive oil
- 3 tablespoon 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

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COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Saladitas