

CEVICHE VERDE

Ingredients

- 1 pound fresh Pacific halibut or other firm-fleshed fish*
- 1 teaspoon kosher salt*
- 3 tablespoons fresh lime juice*
- 2 ripe avocados, peeled and pitted*
- 3/4 cup green olives, sliced*
- 1/2 cup tomatillos, diced*
- 1/4 cup onion, very finely chopped*
- 1/4 cup fresh cilantro leaves*
- 1 jalapeño, stemmed, seeded, and minced (optional)*
- 2 tablespoons olive oil*
- Laurie's Buffalo Gourmet Thick and Hearty chips*



Preparation

Chop fish into 1/2" cubes; place in medium bowl. Add kosher salt; toss to coat. Add lime juice; toss to coat. Marinate until the edges of the cubes begin to turn opaque, tossing occasionally, about 30 minutes.

Dice avocados; add to bowl along with green olives, tomatillos, onion, cilantro, and jalapeño. Add olive oil and season to taste with salt.

Serve over Laurie's Buffalo Gourmet Thick and Hearty chips or use for dipping.

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