



Recipes

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Mahi-Mahi Ceviche Tortilla Bowl

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

12 each 6" Red Corn Tortillas (10611)
1/2 cup Water
1 1/2 Tbsp. Sugar
1/2 tsp. Dijon Mustard
1 1/2 cups Lime Juice , fresh
3/4 cup Red Bell Pepper , small cube
3/4 cup Green Bell Pepper , small cube
3/4 cup Red Onion , small cube
4 1/4 cups Mahi-Mahi Fillet , uncooked , medium dice
1 Tbsp. Cilantro , chopped
Cayenne Pepper Sauce , as needed

Directions:

1. Pre-heat deep fryer to 350°F.
2. In a large bowl, combine water, sugar, mustard and lime juice. Whisk well to combine. Add peppers and onion. Mix well. Fold in mahi-mahi. Mix well. Refrigerate for minimum of 30 minutes, to allow "cooking."
3. To plate: Using a slotted spoon, press a tortilla into hot oil. Allow to fry until bubbles cease, or until golden and crisp. Using a slotted spoodle, scoop 1/2 cup of chilled ceviche, allow to drain, place in fried tortilla bowl. Add a dash of cayenne hot sauce and serve.