



## 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.