



Recipes

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Salmon Ceviche

Serves 8

Ingredients:

8 oz. Salmon Steak or Filet, cut into 1½" chunks
8 oz. Shrimp , butterflied
4 Limes , juiced
3 Lemons , juiced
2 fresh Red Thai Chiles , seeded and minced
2 Fresh Jalapeno Peppers , seeded and minced
Salt , to taste
1/4 cup Orange Juice
3 Roma Tomatoes , seeded and diced
3 Tbsp. Olive or Vegetable Oil
1/4 cup fresh Cilantro , coarsely chopped
3 Green Onions , finely chopped
Cayenne Pepper , to taste
1 large Avocado , peeled, pitted and diced
Mission® Pre-Fried Yellow Round Tortilla Chips
(08641)

Directions:

1. In a glass bowl combine the fish, shrimp, lime and lemon juices, chiles and salt. Toss well. Cover and refrigerate for 3-4 hours stirring occasionally. Fish and shrimp should be firm when "cured".
2. Add remaining ingredients and toss gently. Adjust seasonings as needed. Serve with Mission® tortilla chips.