



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
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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.