

# Ceviche

## Ingredients

- 1 pound salmon, skin removed, (or cod) diced into 1/2-inch cubes
- 1/2 cup fresh lime juice
- 1 avocado, diced into 1/2-inch cubes
- 1/2 cup red onion, finely diced
- 1 jalapeno, seeded and finely diced
- 1/2 cup cilantro, chopped, plus more for garnish (optional)
- 1/2 teaspoon salt

## Directions

1. Combine salmon and lime juice in a bowl, making sure fish is submerged. Cover with plastic wrap and refrigerate for 20 minutes.
2. Pour off all but 1 tbsp of the lime juice. Gently mix in avocado, onion, jalapeno, cilantro and salt. Garnish with more cilantro, if desired.
3. Serve with black bean tortilla chips.