

Mango Ceviche

Enjoy a refreshing twist on classic ceviche with juicy mango, crisp vegetables, and a burst of citrus flavor.

Ingredients:

- 1 ripe mango
- ¼ small red onion
- ¼ small white onion
- ½ red bell pepper
- ¼ bunch fresh cilantro
- Juice of 5 lemons
- Juice of 2 oranges
- Salt, to taste
- Pepper, to taste



Directions:

1. Prep the Mango: Peel the mango, remove the seed, and cut into 2 cm x 2 cm cubes. Place in a bowl.
2. Chop the Veggies: Dice the red and white onions, and red bell pepper into small squares. Add them to the bowl with the mango.
3. Add Herbs: Finely chop the cilantro and add to the mixture.
4. Mix & Marinate: Pour in the juice of the lemons and oranges, then season with salt and pepper. Stir to combine.
5. Rest: Let the ceviche sit for at least 30 minutes to allow the flavors to meld.