

# Recipe







## Ingredients

- 3-5 Slice of Tilapia or fish of preference
- 1 red onion
- 8-10 limes
- 2-3 habanero pepper
- 5 Orange mini bell peppers
- Cilantro
- 1/2 Celery stick
- 1 clove garlic
- 1/2 tbsp Olive oil
- Salt

## Instructions

1. Prepare all ingredients and have handy
2. Cut the fish into roughly 3/4 inch chunks and immediately soak in lime juice of 8-10 limes. Let it marinate alone.
3. Sauté sliced peppers in the 1/2 Tbsp olive oil over medium-low heat for 3-4 minutes. Peppers should soften slightly but not get any color.
4. Cool down soften peppers before blending.
5. Assemble all ingredient in blende to create homemade ahi sauce, lime juice, stem of cilantro, red onion, celery, salt, olive oil and soft peppers.
6. Chop cilantro, red onion and habanero and put away in glass container, until ready to serve.
7. Serve ceviche by assembling each plate with marinated fish, add homemade Aji sauce, red onion, habanero, and cilantro. Serve with chips of choice.

