

Fresh and Easy Ceviche: 2-Ways - Salmon Mango and Spicy Jalapeno Shrimp Ceviche are tasty dishes that can be served over nachos, tostadas, avocado boats, or with chips!

Ingredients

Salmon Mango Ceviche

- 1 lb raw salmon (skinless and cubed)
- 1 fresh mango (diced)
- 1 cup lime juice from 6 limes
- 2 roma tomatoes (diced)
- ½ red onion (diced)
- ¼ bunch cilantro (chopped)
- 1 large avocado (cubed)
- 1 small shallot (minced)
- ½ tsp pink himalayan salt

Spicy Jalapeno Shrimp Ceviche

- 1 lb shrimp (raw or cooked) peeled, deveined, and diced
- 1 cup lime juice from 6 limes
- 2 roma tomatoes (diced)
- ½ red onion (diced)
- ¼ bunch cilantro (chopped)
- 1 large avocado (cubed)
- 1 large jalapeno (diced)
- 1 small shallot (minced)
- ½ tsp pink himalayan salt

Directions

1. Add chopped shrimp or salmon to a large bowl and stir in 1 cup of freshly squeezed lime juice, ½ tsp salt, and minced shallots. Refrigerate and marinate. See Notes for marinating times.
2. Dice remaining ingredients: avocado, tomato, red onion, jalapeno, mango, and cilantro.
3. Once the seafood is done marinating, stir in the diced ingredients.
4. Season with salt and pepper and serve over nachos, tostadas, avocado boats, or with chips!

Notes

- Spicy mayo to go over nachos? ¼ cup mayonnaise + 2 tsp sriracha + ½ tsp lime + 1 tsp water.
- Feel free to sub shrimp or salmon for ahi tuna and diced cucumber to the ceviche.
- Marinating times:
 - 1 ½ - 2 hours for raw shrimp and up to 30 minutes for cooked shrimp
 - 30 min to 1 hour for raw salmon