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Red Tilapia Ceviche

For me ceviche is the ultimate fresh meal! Ceviche is basically fish that 'cooks' in citrus juice. It is fantastically fresh and super tasty - great for those hot summer days! It is also a great appetizer for barbecues or any party!

I used red tiapia in this recipe but you can use just about any mild fish you like - basa, swai, sole, halibut. Tilapia fillets are generally smaller so make sure you adjust the ingredients if you have larger fillets of fish. You need to make sure you let the fish marinate, in the fridge, for at least 4 hours before you serve it so plan accordingly.

This is what you will need:

8 tilapia fillets, rinsed, dried and diced

1 medium red onion, finely sliced

1 jalapeno pepper, seeded and finely diced

1/4 cup chopped fresh cilantro

1/4 cup chopped fresh parsley

4 to 5 large lemons, juiced

1 medium orange, juiced

Salt

Place the fish, onions, jalapenos, cilantro and parsley in a shallow dish. Cover with citrus juice (use more lemons if necessary). Season generously with salt. Mix well. Cover and refrigerate for at least 4 hours. Serve and enjoy on a bed of lettuce. If you would like, serve with a piece of boiled sweet potato and a small piece of corn on the cob on the side.