

Tres Ahi Tuna Ceviche

Serves 1

Fresh/raw tuna, sushi grade, quarter, diced, 4 ounces
English cucumber, diced, 2 ounces
Red onion, diced, 2 ounces
Cilantro, chopped, 1 tablespoon
Tomato, diced, 2 ounces

Garnishes:

Tortilla Strips

¼ avocado, fan for garnish
Carrot, julienne, 1 ounce for garnish
Serrano Chilies, matchstick
¼ lime wedge

Ceviche Dressing:

2 cups orange juice
1 cup lime juice
¼ cup ketchup
¼ cup extra virgin olive oil
1 ½ tablespoon kosher salt
1 chili habanero cut in half and dunked in mixed dressing

Directions:

Mix ingredients well and chill for about two hours with habanero pepper. Remove the pepper from the marinade before mixing.

To make ceviche, combine all chopped ingredients and toss with dressing. Arrange with garnishes