

Albacore Ceviche

Recipe 132 of 365

Inspired by a Mexican ceviche I had at Toplobampo in Chicago, this is an easy, healthy way to use high-quality raw fish. Feel free to add chopped jalapeno, cilantro, or avocado, or substitute olive oil for the avocado oil.

TIME: 10 minutes

MAKES: 4 small appetizer servings

1/4 pound sushi-grade albacore tuna, cut into 1/2" cubes

1 tomato, finely chopped

2 scallions (green and white parts), finely chopped

2 tablespoons freshly-squeezed lime juice

1 tablespoon avocado oil

Salt and freshly ground pepper

Mix the tuna, tomato, scallions, lime juice, and oil in a bowl. Season with salt and pepper to taste, and serve immediately.