

Baja Ceviche Tostadas

Yield: 8 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-style-halibut-recipe>

Ingredients:

- 1 pound halibut boneless, skinless, or a similar fish, cut into ¼" cubes
- 1 pound medium shrimp peeled, cut into ¼" cubes
- 1 cup fresh lime juice
- 1/3 cup chopped cilantro finely
- 2 tomatoes cored and finely chopped
- 1 carrot medium, finely chopped
- 1 jalapeño stemmed, seeded, and finely chopped
- 1/2 red onion small, finely chopped
- kosher salt
- ground black pepper
- 3 cups cilantro leaves
- 1 tablespoon fresh lime juice
- 1/2 cup mayonnaise prepared
- kosher salt
- ground black pepper
- canola oil for frying
- 12 corn tortillas 6-inch
- 1 avocado halved, pitted, peeled, and sliced

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 110 milligrams
4. Fat: 15 grams
5. Fiber: 5 grams
6. Protein: 27 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 440 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Baja Ceviche Tostadas above. You can see more 18 mexican style halibut recipe Savor the mouthwatering goodness! to get more great cooking ideas.