

# Mixed Seafood Ceviche

Yield: 8 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/peruvian-octopus-recipe>

## Ingredients:

- 1 pound shrimp cleaned and poached
- 1 pound octopus thinly sliced
- 1/2 pound cobia thinly sliced
- 1 cup corn kernels blanched
- 1/2 cup cilantro chopped
- 2 jalapeños thinly sliced
- 2 teaspoons black olives chopped
- 1/4 cup lime juice
- 1/4 cup olive oil
- kosher salt to taste
- 1 sweet potato

## Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 140 milligrams
4. Fat: 9 grams
5. Fiber: 1 grams
6. Protein: 29 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 440 milligrams
9. Sugar: 2 grams

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