

Peruvian Fish Ceviche

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 7 ounces fish sole, seabass, mahi mahi or any fresh white fish
- 5 limes preferably key limes
- 1 pepper Peruvian lime, deseeded and deveined and cut into 4 quarters, two of them finely chopped, substitute jalepeno pepper or haban...
- 3 tablespoons fish broth
- 1 teaspoon fresh cilantro finely chopped
- 1/2 teaspoon parsley finely chopped
- chili paste 2 tablespoon Rocoto, A spicy Peruvian, – recipe below
- 1 teaspoon evaporated milk condensed
- salt
- pepper
- 1 clove garlic
- 1/2 stalk celery
- 1 teaspoon fresh ginger
- 1 tablespoon Rocoto chili pepper Peruvian, substitute banana pepper or other sweet and mildly spicy chili pepper if unable to find
- 3 tablespoons fish broth

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 30 milligrams
4. Fat: 3.5 grams
5. Fiber: 5 grams
6. Protein: 12 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 300 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Peruvian Fish Ceviche above. You can see more 16 peruvian fish recipe Get cooking and enjoy! to get more great cooking ideas.