

Halibut-Mango Ceviche

Yield: 6 min

Total Time: 165 min

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

Ingredients:

- 1 1/2 pounds halibut skinless, boneless, cut into 1/2 inch cubes
- 1/3 cup fresh lime juice
- 1/4 cup fresh lemon juice
- 1/4 cup tequila
- 3 chile peppers jalapeno, seeded and minced
- 1 mango peeled, seeded and diced
- 1 green bell pepper seeded and finely chopped
- 1/2 cup Vidalia onion finely chopped
- 1/2 cup red onion finely chopped
- 1 mango peeled, seeded and diced
- 1/2 bunch chopped fresh cilantro
- 1/4 cup fresh parsley chopped
- 1 teaspoon salt or to taste

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 40 milligrams
4. Fat: 4 grams
5. Fiber: 2 grams
6. Protein: 27 grams
7. Sodium: 550 milligrams
8. Sugar: 12 grams

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