

Ceviche Peruano

Yield: 8 min

Total Time: 130 min

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

Ingredients:

- 2 potatoes
- 2 sweet potatoes
- 1 purple onion cut into thin strips
- 1 cup fresh lime juice
- 1/2 stalk celery sliced
- 1/4 cup cilantro leaves lightly packed
- 1 pinch ground cumin
- 1 clove garlic minced
- 1 habanero pepper seeded and minced
- freshly ground pepper
- salt
- 1 pound tilapia fresh, cut into 1/2-inch pieces
- 1 pound medium shrimp peeled, deveined, and cut into 1/2-inch pieces
- 1 Boston lettuce or bibb, separated into leaves

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 115 milligrams
4. Fat: 2.5 grams
5. Fiber: 3 grams
6. Protein: 25 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 240 milligrams
9. Sugar: 3 grams

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