



FISH CEVICHE

@JESSICAMBAUTISTA PROVES THAT SOMETIMES
SIMPLE IS BEST WITH THIS VIBRANT SUMMER DISH.

INGREDIENTS

- 2 pounds basa fish filets
- 10 limes, juiced, or
1 ¼ cups Bogopa Lime Juice
- Bogopa Plain Salt, to taste
- 2 red onions
- 2 stem tomatoes
- Handful of cilantro, to taste
- ½ teaspoon extra virgin olive oil blend

DIRECTIONS

1. Cut the fish fillets into 1-centimeter cubes and place in a glass container.
2. Pour in lime juice and add salt to taste. Make sure lime juice covers the fish cubes; otherwise, add more.
3. Let sit for 4 hours in the refrigerator or until the fish changes texture and color to a whiter tone.
4. Cut onion into fine slices. Rinse onion in a strainer, quickly passing through warm water and then cold water. Add lime juice, salt to taste and olive oil.
5. Dice tomatoes.
6. Chop cilantro as finely as possible.
7. Mix onions, tomatoes and cilantro.
8. Add onion, tomato and cilantro mixture to the marinated fish and lime juice.
9. Serve with plantain chips, tostones or white rice.



SCAN HERE
FOR THIS MONTH'S SAVINGS!

JULY JULIO

SUNDAY DOMINGO	MONDAY LUNES	TUESDAY MARTES	WEDNESDAY MIÉRCOLES	THURSDAY JUEVES	FRIDAY VIERNES	SATURDAY SABADO
					1	2
3	4  Independence	5  Venezuela's Independence	6	7	8	9  Argentina's Independence Day
10  Eid-al-Adha	11	12	13	14	15	16
17	18	19	20  Colombia's Independence Day	21	22	23
24	25	26	27	28	29	30
31				 Perú's Independence	 Islamic New Year	