



JD's Ceviche

with sweet potato, lettuce and corn

Recipe by Javier Duharte

 **Serves 4**

 **35 minutes**

INGREDIENTS

- 2 skinned fish fillets (e.g. around 500g red snapper, sea bass or flathead)
- 6-8 limes
- salt and pepper
- 1 red onion
- 1 small red chilli

Traditional

Accompaniments

- Sweet Potato
- Corn
- Lettuce

DIRECTIONS

1. Pat fish fillets dry. Cut into 2cm cubes. Squeeze limes into a container and add the fish as well as finely chopped chilli and red onion in thin strips.
2. Salt and pepper to taste and leave to marinade in fridge.
3. Meanwhile prepare the accompaniments. Peel sweet potatoes and cut into disks, boil until they are tender. Place in cold water till cool.
4. Ten minutes into marinating stir the fish so it's coated evenly.
5. After 20 minutes serve with Lettuce, corn, sweet potato and make sure you pour some of that delicious lime marinade all over. Enjoy!



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