



FINCH + FENNEL

## Halibut Citrus Ceviche

### INGREDIENTS:

- ½ lb White Fish (Halibut preferred)
- 2 Tbsp F+F Hibiscus Chili-Lime Sea Salt
- 5 Lemons
- 5 Limes
- 7 Oranges (juice 4, slice 3)
- 1 Cucumber
- ½ c Red onion
- 1 Jalapeño
- 4 Tbsp Cilantro, chopped
- ½ tsp F+F Himalayan Pink Salt
- Black pepper, to taste
- Tortilla Chips



### INSTRUCTIONS:

1. Thinly slice halibut into bite-sized pieces & season with F+F Hibiscus Chili-Lime Sea Salt. Toss & set aside. Note: the smaller the pieces, the faster they will cook.
2. Juice lemons, limes & 4 oranges. Slowly pour juice over the, fish making sure it is all covered.
3. Use plastic wrap to cover the fish & press down, so most air is removed. The citrus & seasoning mixture will slowly cure the fish.
4. Place in fridge & check in 40 minutes, mixing around if needed. The fish will turn white, when cured.
5. While ceviche cures in the fridge, thinly slice/mandolin the cucumber, red onion & jalapeño, supreme the remaining oranges, & chop the cilantro.
6. Once fish is fully cured/cooked, stir all ingredients together & season with F+F Himalayan Pink Salt & add pepper, to taste.
7. Serve with tortilla chips.

*Enjoy!*

