

NORTH PACIFIC CEVICHE

INGREDIENTS

1 lb Halibut diced raw
1 cup of lime juice (6 limes)
1/2 cup of Kombu cut in 1/4 inch sizes
1/2 red onion diced
1/4 bunch cilantro
2 cloves of Russian Garlic minced
2 roma tomatoes diced
1 jalapeño seeded and minced

TO SERVE

16 tostadas or bag of tortilla chips.
Place the diced halibut in a bowl. Squeeze 1 to 1-4 lime juice from 6 limes. Stir to combine juice and fish, cover and marinate in the refrigerator 3 hours.
Chop vegetables and herb.
When fish is marinated add the vegetables, garlic, cilantro.