



## Ceviche with Avocado and Grapefruit Salad

Recipe By SCOTT CULPEPPER

SERVES: 4

### INGREDIENTS:

- 7 large limes, juiced (about 1½ cups)
- 1 lb. skinless halibut filets
- 1 red or pink grapefruit, peel and pith removed
- ½ small red onion, thinly sliced
- 1 jalapeño, seeded and thinly sliced
- 2 medium-ripe avocados, pitted, peeled, and sliced
- 2 hearts of romaine lettuce, roughly chopped
- 1 tbsp. extra virgin olive oil
- ¼ tsp. salt
- ¼ cup fresh cilantro leaves

### DIRECTIONS:

- 1. Pour lime juice in an 8x8 glass dish. (Avoid using metal or plastic.)
- 2. Slice the halibut into ¼ inch-thick slices and cut each slice into 2x1 inch strips. Place the fish into the dish with the lime juice in a single layer so that every piece of fish is completely covered in lime juice. Marinate in the refrigerator for at least 20 minutes.
- 3. Place the grapefruit pieces into a medium to large mixing bowl. Add the onion, jalapeño, and avocado to the grapefruit and mix.
- 4. Arrange the lettuce on 4 serving plates.
- 5. When the fish is done, remove from the lime juice, letting as much lime juice drip off as possible. Add fish to the bowl with grapefruit, onion, avocado, and jalapeño, and delicately combine.
- 6. Drizzle with olive oil, sprinkle salt to taste.
- 7. To serve, place a mound of the ceviche in the center of each plate, or into a martini glass, and sprinkle with the cilantro leaves. Serve immediately.

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!

**ingles**

ingles-markets.com