



Tiger Prawn Ceviche

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4-6 people

Ready in: 30 minutes

Fresh Seafood



2 lbs tiger prawns

Ingredients

1 cup lemon juice
1 clove garlic, minced
1 tomato, halved, seeded & diced
2 jalapeno chilis, halved, seeded and diced
1 small sweet onion, diced
1 tsp salt
¼ cup c hopped fresh cilantro

Instructions

1. Bring a large pot of water to a boil. Add 1 tbsp. salt. Add prawns. Bring water back to a boil and cook briefly until prawns turn pink. Drain and place in a large bowl.
2. Meanwhile, combine lemon juice with garlic, tomato, chiles, onion, salt and cilantro. Pour over prawns. Marinate at room temperature one hour before serving, or refrigerate until ready to serve.