

KINGFISH CEVICHE ON CORN CHIPS

SERVES: 4

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INGREDIENTS

- 400g South Australian Yellowtail Kingfish
- ⅓ cup lime juice
- ⅓ cup coconut milk
- 1 avocado, cut into 1cm pieces
- 12 baby tomatoes, cut into quarters
- ½ cup fresh coriander, finely chopped
- ½ cup fresh mint, finely chopped
- ¼ red onion, very finely chopped
- 1 long red chilli, finely chopped
- 1 tsp salt flakes
- ¼ tsp black pepper
- To serve: corn chips and lime wedges

METHOD

1. Cut kingfish into 1cm pieces, place in a bowl with lime juice and mix gently to combine. Cover and refrigerate for 15 minutes. Drain off excess lime juice.
2. Add coconut milk, avocado, tomatoes, coriander, mint, red onion, chilli, salt and black pepper. Stir gently to combine. Place in fridge for 15 minutes.
3. Serve with corn chips and lime wedges.

