

## **KINGFISH CEVICHE WITH MANGO SALSA**

**SERVES:** 4 as an entrée or 2 as a main

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### **INGREDIENTS**

- 300g South Australian Yellowtail Kingfish, skin off
- 2 mango cheeks, diced
- 1 tbs spring onion, thinly sliced
- 1 tbs purple onion, thinly sliced
- 2 tsp green chilli, sliced
- ¼ cup coriander, picked
- ¼ cup mint, picked
- 1 tbs lime juice
- 2 tbs olive oil
- 2 tsp salt
- 1 tsp cracked black pepper

### **METHOD**

1. Cut the Kingfish into 1cm cubes and place in a mixing bowl.
2. Add lime juice, olive oil, salt and pepper. Mix and allow to sit for 5 minutes.
3. Add remaining ingredients and mix well.
4. Serve in a bowl or on a serving platter.

