



Chef Frank Maldonado's Ceviche In Avocado Halfs

Ingredients

1 pound fresh cod fish

1 cups fresh lime juice

1/2 cup fresh orange juice

1 celery stalk, mince

1 red fine julianne, soaked for 5 minutes in cold water, then drained and rinsed

1 large garlic cloves, minced

1 jalapeño, minced (seeds and membranes removed)

1 sweet peppers, mince

1/4 cup cilantro, chopped

4 cilantro leafs fine julianne

Kosher Salt

Garnish

Avocado and plantain chips

Preparation

Remove any pin bones from the fish with tweezers or needle-nose pliers. Cut the fish into 1/2-inch pieces and place in a large glass or stainless steel bowl. Add the juices and toss together well.

Add the onion, garlic, jalapeño, salt and pepper, sweet pepper, celery and stir together. Refrigerate for one hour. Shortly before serving, stir in the cilantro and the cilantro.

Line wide bowls or plates with lettuce leaves . Using a slotted spoon, spoon the ceviche over the half avocado. Garnish with cilantro and plantain chips, and serve