

Tuna Ceviche



Ingredients:

- 1 lb sushi-grade fresh tuna
- 2 tbsp Oliverde Cilantro Lime Olive Oil
- 1/4 cup lime juice
- 1/2 cup diced red onion
- 1/2 cup diced cucumber
- 1 jalapeño, finely diced (optional)
- 1 medium sweet potato, thinly sliced into circles
- Salt to taste
- Fresh cilantro for garnish

Instructions:

- **Prepare Sweet Potatoes:** Steam sweet potato slices until tender but firm, about 8-10 minutes. Set aside and sprinkle lightly with salt.
- **Marinate Tuna:** In a bowl, combine tuna, lime juice, Cilantro Lime Olive Oil, and diced red onion. Let marinate in the fridge for 15-20 minutes.
- **Combine Ingredients:** Gently fold in cucumber, and jalapeño (if using) into the marinated tuna mixture.
- **Serve:** Arrange steamed sweet potato slices around the ceviche on a plate. Garnish the ceviche with fresh cilantro.
- **Enjoy as a light and healthy meal or appetizer!**