



ADVENTUROUS PALATE
CATERING

Salmon Mango Ceviche

6 oz salmon
1 med to large ripe mango de skinned and diced
1/3 c diced green onion
1/3 c minced cilantro
Juice of 3 limes 1/4 cup
1/2 tsp salt
1 tsp Ginger diced fresh
Salted plantain chips to serve with

Juice limes
Put diced salmon in lime juice
Add salt and Ginger, mix gently, let sit for 15 min
Add remaining ingredients
Eat!!!