

1366 px



TRADICIONES

COSTA RICAN COOKING TRADITIONS

768 px

50 px

DIN regular 16 pt

#f04e37

Make your own Costa Rican meal!
Scroll down for options...



#f04e37

394 px



394 px

137 px

9 px



2px ancho
largo igual que el del texto
borde redondo

#ffffff

SOPA NEGRA

(sou-pah neh-grah)

DIN Regular 16pt
#f04e37

Main Dish

37 px

DIN bold 36 pt
Georgia italic 18 pt



133 px



133 px



160 px



50 px



50 px



MANGO CEVICHE

A vegan spin on the traditional ceviche dish is perfect for summer cooking. This dish, which is also reminiscent of street food favorite – mango with lime and salt – is bright, simple and fruity. You can have it as a salad, serve it alongside tortilla chips as a snack or as a side dish for your favorite meat, poultry or fish.

*20 min**four**easy**vegan*

INGREDIENTS

- 1 large red onion, thinly sliced
- 2 large riped mangoes, diced
- Juice of 4 limes
- 1 jalapeño pepper, minced
- 2 TBLSP cilantro, chopped
- 1/4 TSP salt

DIRECTIONS

Place the sliced red onion in iced water for 10 minutes while you're preparing the rest of the ingredients. On a separate bowl, add the diced mangoes, half of the lime juice and salt. Drain the onion; add the pepper and cilantro leaves and taste for balance. Mix everything gently and leave in the fridge for at least 15 minutes to chill and marinate. Serve.

