



Chopped Ceviche

Recipe courtesy Nigella Lawson

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Total Time: 23 min

Prep: 15 min | Inactive Prep: 8 min | Cook: –

Level: Easy

Yield: enough for approximately 40 little tostadas

INGREDIENTS

8 ounces skinless and boneless black cod or monkfish fillet, chopped as finely as you can

1/2 teaspoon dried oregano

1 teaspoon Maldon, kosher, or table salt

1/3 cup lime juice

3 scallions, finely chopped

1 jalapeno or any medium sized green chile, seeded and chopped to give 1 tablespoon

4 tablespoons freshly chopped cilantro leaves, plus a little more for garnishing

Tostadas or tortilla chips, for serving

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