

TROPICAL VEGAN CEVICHE BITES

MAKES 2 SERVINGS

Ingredients

- 1 avocado
- 1 ripe mango
- 1/4 cup red onion diced
- 1/4 cup fresh cilantro, roughly chopped
- 1/2 cup jicama, diced small
- 1/2 cup white mushrooms, diced small
- 1/2 cup cucumber, diced
- 1/4 cup sweet peppers, diced
- 2 whole cucumbers, thin vertical sliced
- 2 limes
- 1 pinch dulse flakes or nori seaweed
- 1 jalapeño pepper (optional)
- sea salt to taste

Directions

1. Dice white mushrooms into small pieces.
2. Squeeze lime juice over the mushrooms and let marinate for 10 min so that mushrooms can absorb the lime flavor.
3. Peel mango and avocado and dice them into small cubes.
4. Cut the rest of the veggies into similarly sized cubes.
5. Mix all the ingredients in a medium bowl and squeeze lime juice from one lime over the top.
6. Add salt and pepper to taste.
7. Slice cucumber into thin rounds, add the ceviche on top of the cucumber rounds and garnish them with cilantro leaves.
8. Enjoy the delicious ceviche with a fresh Longfin Lager.