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RED SNAPPER AND SHRIMP CEVICHE

Serves 6 to 8

Makes About 6 Cups

Prep Time: 25 Minutes

Active Time: 30 Minutes

Total Time: 4 hours to 6 hours 30 minutes (includes refrigeration time)

Easy

There are no rules in this dish—the only given is that it’s healthy, clean, and refreshing. If you want to add red peppers instead of the jalapeños, go for it!

Ingredients

- 1 medium red onion, thinly sliced (about 1 1/4 cups)
- 1 cup fresh lime juice (from 6 to 8 limes)
- 1 jalapeño, seeded (if you want less heat) and minced
- 1 garlic clove, finely grated on a Microplane
- Kosher salt
- 1 pound skinless red snapper fillets, cut into 1/3-inch dice
- 1 cup chopped fresh cilantro, plus whole leaves for garnish
- 1 pound (16 to 20) raw shrimp, peeled and deveined
- 1 English cucumber, skin peeled into stripes, seeded, and finely diced (about 2 cups)
- 4 small Roma (plum) tomatoes, seeded and finely chopped (about 2 cups)
- 2 tablespoons extra-virgin olive oil
- Homemade Tortilla Chips (recipe follows)

1. In a large glass bowl, stir together the red onion, lime juice, jalapeño, garlic, and 1 teaspoon salt. Add the snapper and cilantro and stir gently to combine. Cover and refrigerate until the fish is opaque and just “cooked” through, at least 4 hours but no more than 6 hours (in ceviche the citric acid in the lime juice breaks down, or denatures, the fish in a way similar to cooking with heat).

2. Meanwhile, bring a small saucepan of lightly salted water to a boil. Line a small baking sheet with parchment paper. Stir the shrimp into the boiling water, turn off the heat, cover, and let stand for 2 minutes. Drain the shrimp, then place them in a single layer on the prepared baking sheet and freeze until the shrimp are cool to the touch, about 10 minutes (this stops them from overcooking). Cut the cooled shrimp into 1/3-inch pieces and transfer to a small bowl; cover and refrigerate until ready to serve.

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3. When ready to serve, gently stir the shrimp, cucumber, tomatoes, and olive oil into the snapper mixture. Taste and season with additional salt. Transfer to a large serving bowl and garnish with cilantro leaves. Serve immediately with tortilla chips.

Homemade Tortilla Chips

Makes 60 chips, 6 to 8 servings Prep time: 5 minutes

Active time: 10 minutes Total time: 10 minutes

Ingredients

- Canola oil, for frying
- 12 (6-inch) corn tortillas, each cut into
- 5 long strips
- Kosher salt
- **special equipment**
- deep-fry thermometer

1. Fill a large Dutch oven halfway with canola oil. Heat the oil over medium-high heat until a deep-fry thermometer registers 350°F. Set a wire rack on a baking sheet and set it nearby.

2. Working in batches, add the cut tortillas to the hot oil and fry, stirring occasionally with a metal spider, until crisp and lightly browned, about 1 minute. If you want the tortillas to curl a bit, use the back of the spider to gently hold the tortillas down in the hot oil.

3. Transfer the fried tortillas to the rack and season liberally with salt while they're hot. Serve still slightly warm or at room temperature. Store any leftover tortilla chips in an airtight container at room temperature for up to 1 week.

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