

# Salmon Ceviche

Recipe By *Heshy Jay*



Cooking and Prep:  4  
h 10 m

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Pescetarian, Gluten Free

Source: [KosherScoop.com](http://KosherScoop.com)

The best part of a party is mingling while eating — so what better way to make it easy on your guests than serving up some delicious small bites that they can snack on while they socialize? **Heshy Jay is back** with these sure fire ideas to make your next gathering the best one yet!

## Ingredients (11)

### Main ingredients

- 1 pound sushi grade baby salmon, diced
- 1 avocado, diced
- juice and zest of 2 limes
- 1 teaspoon sugar
- 1/2 teaspoon sriracha or chili sauce
- 3 tablespoons **Bartenura Olive Oil**
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**

- 1 tablespoon cilantro, chopped or 3 cubes **Dorot Gardens Frozen Cilantro**
  - 1/2 teaspoon ground coriander
  - 1 teaspoon salt
  - 1/4 teaspoon black pepper
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## Start Cooking

### Prepare the Ceviche

1. In a nonreactive (glass or plastic) bowl, combine sugar, salt, pepper, coriander, garlic, lime juice and zest, and olive oil. Whisk until sugar has dissolved. Fold in salmon and cilantro.
2. Refrigerate at least four hours or overnight. Add avocado immediately before serving.
3. To serve as shown above, scoop into a small circle of tortilla shaped as a cone. **Heshy shows us how it's done.**