



Ceviche with Rockfish and Uni

12 min

CA

OR

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Ingredients

Ceviche

1 pound rockfish, diced into 1/2 inches

6 whole Roma tomatoes, diced into 1/4 inches

1 red onion, diced into 1/4 inches

3 serrano peppers, chopped brunoise

1 scallion, thinly sliced

1 bunch cilantro, chopped

3 ounces fresh lemon juice

3 ounces fresh lime juice

3 ounces fresh orange juice
3 turns of freshly ground black pepper
Salt to taste

Garnish

1 whole uni
Favorite hot sauce
1-2 avocados, sliced or smashed
2-3 thinly sliced French breakfast radish
Aleppo pepper flakes
Mango
Chopped cilantro
Extra virgin olive oil
Finishing sea salt, to taste
1 bag fresh tortilla chips or 6 tostadas

Mix all ingredients in a large mixing bowl. Season to taste.
Transfer to a desired serving bowl and place in the refrigerator for 45 minutes.

To serve with chips

Top with avocado slices, radish slices, and picked cilantro leaves.
Drizzle with extra virgin olive oil and sprinkle with a pinch of finishing sea salt.
Add a couple dashes of your favorite hot sauce and add mango or uni as a final garnish (optional).
Serve with fresh tortilla chips.

To serve on tostadas

Spoon avocado smash on tostadas (2 avocados smashed with 2 pinches of salt).
Add ceviche mix.
Sprinkle with finishing sea salt and top with radishes and cilantro.

Drizzle with extra virgin olive oil and add a couple dashes of your favorite hot sauce.
Add mango or uni as a final garnish (optional).

Pro tips: Any local white fish can substitute for the rockfish.

Recipe by [Chef Mike Reidy, The Fishery](#)

Photo courtesy of Slow Food Urban San Diego

Find more recipes in [San Diego Seafood: Then and Now](#)

Species Group

Rockfish, Cod, Lingcod, Sheepshead

Sea Urchins, Sea Cucumber