CITRUS AVOCADO 'CEVICHE'

YIELD 3 servings
SERVING SIZE Approx. 1 cup
TIME 10 minutes

Ingredients

- 1 small (or 1/2 large) grapefruit
- 1 medium orange
- 1 large avocado, diced
- 1/4 cup red onion, finely chopped
- 1/4 cup cilantro, chopped
- 1/4 cup jalapeno, seeds removed, finely chopped
- 1 lime, juiced
- 1/4 tsp salt
- Tortilla chips (optional)

Procedure

1. Peel the grapefruit and orange. Cutting across the diameter of the fruit, starting at one end, slice into 1/4" thick rounds. Cut rounds into 6-8 segments (like a pie). Place in a medium sized serving bowl.

2. Cut avocado in half length-wise and remove pit. Using a small knife, dice avocado into bite-sized pieces. Remove from peel using a spoon and place in bowl.

3. Chop onion, cilantro and jalapeno. Make sure to remove seeds from jalapeno, and use more if you want to add heat. 4. Add lime juice and sprinkle on the salt. Stir gently but thoroughly to combine.

4. Serve immediately on its own as a fruit salad or with tortilla chips. Store leftovers in the refrigerator in an air-tight bag or container. Some browning will naturally occur.

To refresh the next day, add additional lime juice.

Adapted from https://cookieandkate.com/2018/vegan-citrus-ceviche-recipe/