



# Conch Ceviche



4 servings



1.5-2 hours (for marinating)

## INGREDIENTS

- 1 lb conch (cleaned and chopped)
- 1 1/2 cups fresh lime or lemon juice
- 1/2 red onion, finely chopped
- 1 large tomato, diced
- 1 jalapeño pepper, finely diced (optional)
- 1/2 cucumber, diced
- 1/4 cup cilantro, chopped
- 1 garlic clove, minced
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

## DIRECTIONS

1. Clean and tenderize the conch meat. Cut into small pieces.
2. Place the shrimp or conch in a large bowl and pour in the fresh lime juice. Make sure the seafood is fully submerged. Cover and refrigerate for 1-2 hours until the shrimp or conch turns opaque, which means it is “cooked” by the acid in the juice.
3. While the seafood marinates, chop the red onion, tomato, jalapeño (if using), cucumber, and cilantro. Mince the garlic.
4. Once the seafood has marinated and becomes opaque, drain most of the excess citrus juice, but leave a bit for flavor. Add the chopped vegetables, garlic, and cilantro to the seafood. Season with salt and black pepper to taste.
5. Serve chilled with tortilla chips or tostones for a perfect tropical bite.