



SAN ANTONIO  
BOTANICAL GARDEN

# Coconut Red Snapper Ceviche

SERVES: 4

## INGREDIENTS

1 pound Red snapper, skin removed  
3/4 cup Lime juice  
1/4 cup Grapefruit juice  
1/2 small Red onion, quartered and thinly sliced  
1 Serrano, diced  
1 teaspoon Salt  
1/2 bunch Cilantro  
1/2 cup Coconut milk  
1 Avocado, diced  
1/2 cup Mango, diced  
Salt and Pepper

## DIRECTIONS

1. Dice the red snapper into 1/2-inch cubes. Combine fish, lime juice, grapefruit juice, red onion, serrano chile and salt in a bowl and toss until well coated. Cover the bowl and let sit for at least one hour in the refrigerator.
2. Reserve 1/4 cup of the brine and strain the fish mixture. Return the fish to the bowl, with the 1/4 cup of brine. Add cilantro, coconut milk, diced avocado and mango and gently fold the ingredients together.
3. Add more salt and pepper if needed to taste. Enjoy with your favorite chips!