

## Ceviche Tostadas with lime mayo

1 cup peeled & deveined shrimp

4 Tilapia fillets

5 limes

2 Jalapenos diced

2 Roma tomatoes, diced

1/2 Red onion, diced

Chopped Cilantro

Goya Adobo seasoning

## Lime Mayo

Zest of 5 limes

1 cup mayonnaise

1/2 tsp cumin

1 Tablespoon Tapatio

1 Tablespoon lime juice

Shredded lettuce

Shredded Colby Jack cheese

Tostada shells

Zest limes, saving zest in a small bowl for the lime mayo.

Dice Shrimp and Tilapia, place in bowl. Roll limes to loosen juice. Squeeze lime juice on to seafood, mixing to coat. Refrigerate until "cooked" by lime juice, about 1 hour and 15 minutes. (Shrimp and fish will be firm and opaque). Drain, squeezing remaining lime juice. Discard juice. Mix together the seafood, chopped onions, tomatoes and cilantro,

Serve on toasted tostada shells:

Top shell with mayo, lettuce, ceviche and shredded cheese.

Garnish with chopped cilantro.

Note: I was extremely hesitant to try this recipe but remember the citric acid from the limes change the structure of the proteins in the seafood, essentially "cooking" the fish without using heat.