

RECIPE

Cauliflower Ceviche



Ready in **20 minutes**

Yields **about 6 cups**

Ingredients

- 1 medium - large cauliflower (~1.5lbs. whole cauliflower or 5 cups riced/processed)
- 1 ½ cup tomatoes, diced
- ¼ cup red onion, finely diced
- ½ inch bundle of cilantro
- 1 serrano chile, de-seeded
- 6 limes, juiced
- ¾ tsp. Salt, or to taste

- Serve with Chips

Preparation

1. Wash cauliflower & remove leaves. Chop into small pieces by hand, or using a food processor. Put processed cauliflower into a large bowl.
2. Wash tomatoes, cilantro, limes and chile.
3. Chop tomatoes into small pieces. Add to bowl.
4. Chop red onion into tiny pieces by hand or with food processor. Add to bowl.
5. Mince cilantro by hand or using food processor. Add to bowl.
6. Slice chile lengthwise, and remove seeds. Then, chop into small pieces and add to bowl.
7. Juice limes, and add juice to bowl.
8. Mix all the ingredients together, and add salt to taste. Refrigerate overnight for the best flavor ^_^.