

Vegan Ceviche

This is a plant based twist to the traditional ceviche, perfect for a snack or appetizer. It is very refreshing and easy to make. This is a very versatile dish that can be adapted to any season using any local ingredients available, adding lemon, salt and a kick of heat to your liking.

Serves: 4 | Difficulty: Easy | Time: 30 min plus resting time

Recipe by: [@iambananista](#)

Ingredients:

- 1 cup of diced red onion.
- 2 large, ripe tomatoes, diced.
- $\frac{3}{4}$ cup lime or lemon juice.
- 1 $\frac{1}{2}$ cup of chopped shiitake mushrooms, or any other variety available.
- 1 diced avocado.
- $\frac{1}{2}$ cup of sweet corn.
- $\frac{1}{4}$ cup chopped cilantro, plus some leaves for garnishing.
- 1 diced jalapeño. (optional)
- $\frac{1}{2}$ teaspoon of sea salt.
- A handful of greens to serve.
- A dash of hot sauce if needed.

Directions:

- Combine all the ingredients in a glass or ceramic container and mix until fully integrated. Gradually, add the salt and hot sauce to your taste.
- Let it rest in fridge for two hours and serve with corn tortillas or chips.

To enjoy during the week, chop all the ingredients and keep them in separate containers in the fridge. When you are ready to eat each portion, mix the ingredients 1 hour before or overnight, that will allow you to create a different combination each time with different ratios of each one of the ingredients. Feel free to freestyle adding other vegetables available throughout the season.