



## Cauliflower Ceviche

### Ingredients:

1 small head of cauliflower  
2 medium tomatoes, chopped  
½ cup onion, diced  
1/2 cucumber, peeled, diced  
1 jalapeno, seeds removed, diced  
½ cup cilantro, chopped  
juice of 3 limes (not Key limes)  
½ teaspoon salt to taste  
1/4 teaspoon pepper to taste

### Garnish

2 avocados, sliced  
1/2 cucumber, sliced (not peeled)  
Tortilla Chips, for serving



### Instructions:

1. Boil a pot of water. Blanch trimmed cauliflower & chop it.
2. Combine all ingredients except garnish items in a large bowl. Mix thoroughly to coat with lime juice.
3. (Optional) Cover and chill for an hour to allow the lime juice to soak in.
4. Serve ceviche with sliced avocado, cucumber slices, and tortilla chips.
5. Note: The flavors are even better the next day! If storing leftovers mix the cucumber slices into the ceviche and they will develop a mild pickle flavor from the lime juice.

