

**WILD CAUGHT**



BY

Andreï's™

*Leche de Tigre*  
*Fish Ceviche*

# Leche de Tigre Fish Ceviche



20 mins



2-3 servings

## INGREDIENTS

Wild Caught Swordfish Fillet (≈300g)

¼ tsp salt

1 pack Andrei's Leche De Tigre sauce (60ml)  
by Chef Niño Laus



## SERVING TIP

Try this recipe with a simple homemade pico de gallo and tortilla chips

## DIRECTIONS

1. Thaw the fish fillet in the chiller.
2. Slice raw fish into cubes or thinly as desired.  
Place in a serving dish. Season with salt.
3. Pour the sauce over the fish and let it marinate for 10-15 minutes in chiller. Enjoy!

*\* This recipe may be used with any of these other products from Andrei's Gourmet Place: Tuna Poke Cubes, Tuna Sashimi Bar, Alaskan Scallops, Organic Black Tiger Shrimp Peeled (blanched), Green or Blue Mussels*



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