



# LA VILLA BONITA®

MEXICAN CULINARY VACATION

## CEVICHE DE VEGETALES

Vegetable Ceviche  
Yields 10 servings

Ceviche can be served as a starter or a main course. This recipe is calculated to serve 5 as a main course or 10 as an appetizer. This inventive recipe that Chef Alex Ruiz shared with us during class is inspired by the bounty of vegetables available at the markets of Oaxaca. Please feel free to make any changes to the kind of vegetables used depending on what is available and fresh near you.



### INGREDIENTS

150 g	1	Grey squash or zucchini, cut into ¼ inch cubes
220 g	2	carrots, peeled and cut into ¼ inch cubes
170 g	6 oz	green beans, cut into ¼ inch cubes
80 g	4	radishes, cut into ¼ inch cubes
409 g	1	cucumber, peeled, deseeded, and cut into ¼ inch cubes
300 g	1	red bell pepper, cut into ¼ inch cubes
425 g	½	jicama, peeled and cut into ¼ inch cubes
300 g	1	chayote, peeled and cut into ¼ inch cubes
300 g	3 to 5	tomatillos, cut into ¼ inch cubes
100 g	½	onion, minced
9 g	½ cup	mint leaves and/or cilantro, minced
15 g	1 Tbsp	sea salt
165 g	1 cup	mango
60 ml	¼ cup	lime juice
60 ml	¼ cup	orange juice
45 ml	2 Tbsp	olive oil
2.4 g	2 tsp	oregano
5 g	1 Tbsp	chile powder (ancho and/or arbol)

### PREPARATION

Place all vegetables and herbs in a glass or a stainless-steel bowl. Mix with sea salt.

In a blender place the mango, lime juice and orange juice. Blend for 1 minute or until the mixture is completely liquid. Strain into the bowl with the vegetables. Add the olive oil, oregano and chile powder. Verify salt content. Chill for 30 minutes.

Serve with saltines, tostadas or totopos.