



Ceviche de Veracruz

Ingredients

- 3/4 pound very fresh swordfish, skinned and vein removed and cut into 1/2 inch dice
- 1/4 pound shelled mussels, cooked
- juice of 2 limes
- 3 1/2 tablespoons [Fustinis Citrus Oregano balsamic](#), divided
- 1 teaspoon [Fustinis Persian Lime olive oil](#)
- 1 small red onion, finely diced
- 2 Roma tomatoes, peeled, seeded and diced
- 1/2 cup fresh orange juice
- 1/2 cup tomato juice
- 1-2 jalapeno peppers, minced
- 2-3 tablespoons fresh oregano
- 3-5 tablespoons [Fustinis Delicate SELECT olive oil](#)
- 1/3 cup sliced Manzanillo olives
- salt and pepper
- shredded lettuce
- tortilla chips

Directions

Step 1.

Place swordfish and mussels in a large bowl. Pour the juice of 1 1/2 limes and the three tablespoons Citrus Oregano balsamic over the top and stir. Refrigerate for one hour. Strain and discard juice.

Add the rest of the ingredients, stir and let sit for another hour or overnight. Serve on shredded lettuce with tortilla chips.