

## Ingredients

Cod

2 lbs tilapia fillets or other firm white fish fillets, cubed

8-10 garlic cloves, chopped

1 teaspoon salt

½ teaspoon black pepper

2 teaspoons fresh cilantro, chopped

1 habanero pepper, seeded and chopped

8-12 limes, freshly squeezed and strained to remove pulp,  
enough to cover fish

Ginger - one inch cube

1 red onion, thinly sliced and rinsed

## Directions

- 1 Combine all ingredients except red onion and mix well.
- 2 Place red onion on top and let it marinate in the refrigerator for at least 2-3 hours before serving.
- 3 Before serving, mix well and serve with lettuce, corn, avocado or other cold salad vegetables on the side.
- 4 It is important to use a juicer that squeezes the juice out of the limes, not one that will tear the membrane of the lime sections since this will make the lime juice bitter.