

Canned Tuna Ceviche



Ceviche is traditionally made with fresh raw fish, but this quick and budget-friendly version uses canned tuna for a delicious and effortless twist. The acidity of fresh lime juice brightens the tuna, while crisp vegetables like red onion, tomatoes, and cucumber add a satisfying crunch. A touch of jalapeño brings just the right amount of heat, and fresh cilantro enhances the flavors. This dish is perfect as a light appetizer, a taco filling, or even a protein-packed snack served with tortilla chips or crackers. Best of all, it comes together in minutes, making it an ideal go-to recipe for busy days or last-minute entertaining.

Ingredients:

- 2 cans (5 oz each) tuna in water, drained
- ½ cup red onion, finely chopped
- 1 medium tomato, diced
- ½ cup cucumber, diced
- 1 small jalapeño, finely chopped (seeds removed for less heat)
- ½ cup fresh lime juice (about 4 limes)
- 2 tbsp fresh cilantro, chopped
- 1 tbsp olive oil
- ½ tsp salt (or to taste)
- ¼ tsp black pepper
- 1 small avocado, diced (optional)
- 1 tsp hot sauce (optional)

- Tortilla chips or tostadas, for serving

Instructions:

1. In a mixing bowl, combine the drained tuna, red onion, tomato, cucumber, and jalapeño.
2. Pour the fresh lime juice over the mixture and gently toss to coat. Let it sit for about 10 minutes to allow the flavors to meld.
3. Add the cilantro, olive oil, salt, and black pepper, mixing well. If using, gently fold in the diced avocado and hot sauce.
4. Taste and adjust seasoning as needed.
5. Serve immediately with tortilla chips, tostadas, or as a taco filling. Enjoy!

This canned tuna ceviche is light, refreshing, and full of vibrant flavors—perfect for a quick, no-cook meal or an easy appetizer.