

Vegan

FIJIAN CEVICHE

From the kitchen of:

Brisa Hennessy

Ingredients:

[Serves 4]

3 medium peeled & boiled sweet potatoes

3 limes

1 can of coconut milk

1 medium carrot

1 medium red onion

1 medium cucumber

1 can of corn (drained)

1 small bunch of Cilantro

2 medium tomatoes

Salt and pepper

Optional:

Hot sauce of choice

Tortilla chips

Instructions:

- Get out a cutting board, a knife, a large spoon and a medium mixing bowl
- Cut the boiled sweet potatoes into 1 inch by 1 inch cubes and add it to your bowl
- Squeeze one of your limes onto the sweet potatoes
- Give your cilantro a fine chop and also throw it into the bowl
- Next chop your carrots, tomatoes, cucumbers and red onion into small cubes (a little bigger than the corn kernels.)
- Add your chopped vegetables and half of the drained canned corn into the mixing bowl
- Open your canned coconut milk and add it to the mixing bowl as well as the juice of the last two limes
- Add the optional hot sauce and salt/pepper to taste.
- Mix until fully combined. :)
- Serve with tortilla chips or enjoy it alone!

JENN PERELL BUSH

