

GREEN CRAB & MONKFISH CEVICHE



©green crab cafe

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Ingredients

- Green Crab roe
- 1/2 lb of diced monkfish
- 10-12 thin slices-red onion
- Fresh lime juice-to taste
- 1 tsp chopped chili peppers (optional)
- 1 tsp chopped cilantro leaves
- 1 tsp chopped scallion (green parts only)
- Salt, to taste
- A generous pinch each-lime and lemon zest

PREPARATION: 20MIN

COOKING: 25 MIN

READY IN: 30-35 MIN

Directions

- Simmer the green crabs (use the amount depending on how much roe there is and your preference) for about 10 minutes. Drain and cool completely.
- Remove roe and save.
- Steam and dice monkfish until just cooked (if you can easily pierce with a fork-then it is done).
- Thinly slice red onion and soak in cold water, squeeze out water before using.
- Combine all ingredients in a bowl and gently mix.