



# Octopus Ceviche

SERVINGS: 2-4

PREPPING TIME: 20 MIN

CHILL TIME: 20-30 MIN

## Ingredients

1lb cooked, chopped octopus  
½ cup red onion, finely diced  
1 cup cucumber, peeled and  
diced  
½ cup tomato, diced  
¼ cup cilantro, chopped

2-3 limes, juiced  
1 orange, juiced  
1 jalapeño, seeded and chopped (optional)  
Citrus garnish (optional)  
Salt and pepper to taste  
Tortilla chips or tostadas to serve

## Directions

1. Mix octopus, onion, cucumber, tomato, cilantro, and jalapeño in a bowl.
2. Pour over lime and orange juice and combine well.
3. Season with salt and pepper. Chill for 20-30 minutes.
4. Serve with tortilla chips or crisp tostadas.

Pair it with: a Watermelon Agua Fresca or Mezcal Mule for the full June-at-Del-Mar experience.