



## Mango Ceviche

**Servings:** 2

**Prep Time:** 15min

**Cook Time:** 0

### Ingredients

- 1 chilli; seeds removed and thinly sliced
- 1 red onion; peeled and thinly sliced
- 2 baby fennel bulbs; halved
- 600 g hake; skin removed
- 6 limes
- Salt and black pepper
- 200 g mango; peeled and sliced
- Coriander or mint for serving

### Directions

1. Cut the hake into 3 cm x 3 cm chunks and place in a bowl.
2. Squeeze lime juice onto the hake.
3. Season with salt and pepper, add the chilli, red onion and fennel and toss to combine. Set aside for 10–15 min.
4. Serve topped with mango and a few sprigs of coriander or mint.