

# Portobello Mushroom Ceviche

## INGREDIENTS

- 2 - 3 Portobello Mushroom caps diced
- 2 TBSP minced red onion
- 1/2 lemon juiced
- 1/2 cup diced mango
- 1/2 cup diced cucumber
- 1 small tomato diced
- 1/3 cup cilantro minced
- 1 tsp Mexican seasoning or similar
- Salt and pepper to taste
- 2 TBSP chamoy sauce:
  - 1 cup dried apricots
  - 1 cup dried prunes
  - 1 cup dried hibiscus flower
  - 1/4 cup coconut sugar
  - 1 lime juiced
  - 1/8 tsp of salt
  - 2 cups water
  - 1/3 cup tajin or chili powder
  - 2 medium dried chilis (optional)



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## STEP 1: PREPARE THE CHAMOY SAUCE

1. Place the dried apricots, prunes, hibiscus, and chilies in water and bring to a boil and then reduce to simmer for 15-20 minutes
2. Remove the heat and cool for 10 - 15 minutes and then add sugar
3. Blend the mixture in a blender and add the lime, salt, and chili powder
4. Pass through a fine mesh sieve to remove the pulp
5. Keep in an airtight container in the fridge for up to 2 months or freeze for up to 6 months

## STEP 2: PREPARE THE CEVICHE

1. Mix all ingredients together and adjust seasonings to taste
2. Serve on a slice of jicama or in a bowl with half a smashed avocado

