



# Corona Ceviche

## INGREDIENTS

- **1 cup** Corona Extra Beer
- **1 bag** TOSTITOS® SCOOPS!®
- **1/2 cup** lime juice
- **1 jar** TOSTITOS® Chunky Habanero Salsa HOT
- **2 lbs** of your favorite white fish, cut into bite size chunks
- **1/2 cup** pineapple juice
- **2 cups** cucumber (diced)
- **1 cup** TOSTITOS® Chunky Salsa Medium
- **1** white onion (1 quarter, root and skin removed)
- **1/2 cup** white onion (diced)
- **1-2** serrano or jalapeño peppers
- **1/4 bunch** cilantro (roughly chopped)
- Salt & pepper (to taste)
- **1 bag** TOSTITOS® Multigrain SCOOPS!®



PREP TIME

60min



COOK TIME

0min



SERVES

8

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Blend lime juice, Habanero Salsa, pineapple juice, onion quarter, and serrano/jalapeños for 2 minutes or until smooth.
- In a separate bowl add in blended ingredients, Corona, and Tostitos Salsa mix until well incorporated and season with salt and pepper.
- Fold in cucumbers, cilantro, diced onion, and fish and let rest in the fridge for 1 hour, then drain off any excess juice before serving in a bowl with a spoon and Tostitos scoops.
- Top with crushed Tostitos for extra crunch and serve with Tostitos Multi Grain Scoops!