



### **Tuna-Less Ceviche**

- 1 can (13 ounce) Loma Linda Tuno
- 1 can coconut meat, chopped to the size of the fishless tuna bits
- 1 small red onion, cut into slivers
- 1 small tomato (seeds removed), finely chopped
- 1/2 cup bell peppers (mix red, yellow, green, and orange for added color)
- 1 small jalapeno, finely chopped
- 1 small lemon, juiced
- 1 lime, juiced
- 1/2 cup freshly squeezed orange juice
- 1 tbsp fresh cilantro, finely chopped
- Salt and pepper to taste

Directions: Drain Tuno and squeeze out as much moisture as possible. In a bowl, combine the Tuno, coconut meat, lemon, orange and lime juices. Marinate for 10 minutes so the Tuno absorbs the citrus flavors. Add the rest of the ingredients and mix well. Serve with tortilla chips.

*Adapted from Loma Linda Recipe*