

TIRITAS DE PESCADO

DIRECTIONS:

1. Squeeze 7 limes in a bowl.
2. Add fish (raw) to the juice.
3. Leave fish in juice for 4-6 hours (fish will cook by the acidity of the lime juice).
4. Drain juice.
5. Add peppers, salt, and fresh lime juice.
6. Garnish with avocados.

Eat with chips and enjoy!



1 lb of cod (cut in strips)

1 large purple onion (cut in strips)

1 hot pepper (jalapeno, serrano, habanero) cut in strips (or chopped)

10 limes

1 avocado

Tortilla chips (tostadas)

Salt to taste!



DORCAS INTERNATIONAL
INSTITUTE OF RHODE ISLAND

diiri.org | info@diiri.org | [@DorcasInternational](https://www.instagram.com/DorcasInternational)

North Campus: 220 Elmwood Avenue, Providence, RI 02907 | 401-784-8602

South Campus: 645 Elmwood Avenue, Providence, RI 02907 | 401-784-8600