



Swimsuit-Ready in 20 Days: Lunch Recipes

Snapper Ceviche with Sweet Potato Rounds

2 medium sweet potatoes
10 ounces thinly sliced snapper filet
1¼ cups freshly squeezed lemon juice
½ cup thinly sliced red onion
3 tablespoons chopped fresh cilantro
1 teaspoon ground cumin
1 pinch sugar substitute
Salt and pepper to taste

Microwave the sweet potatoes for 3 minutes each. Let the sweet potatoes cool, then peel. Slice into ½-inch rounds and set aside

In a Ziploc bag, combine the snapper, lemon juice, red onion, cilantro, cumin, sugar substitute, salt, and pepper. Marinate the fish in the refrigerator for 15 to 20 minutes or until it is completely pickled. (The fish will be completely white and firm to the taste.)

Arrange the sweet potato rounds on plates and spoon the snapper mixture on top.

Serves: 2