



## Salmon Ceviche

Servings: **2**

Cooking time: **25 minutes**

### Ingredients:

- 2 cans of salmon La Sirena
- ½ cup diced tomato
- ½ cup diced cucumber
- ½ chopped onion
- ½ cup lemon juice
- 2 tablespoon chopped cilantro
- Slices of jalapeños
- Salt
- Plantains, or fried banana slices
- plataninas

### Directions:

- 1** Place drained salmon in a bowl.
- 2** Add tomato, cucumber, onion, lemon juice, cilantro, and salt. Mix
- 3** Serve with fried bananas slices.



**LA SIRENA**  
SINCE 1918