

Courtesy of CT Cantina & Taqueria

STARTERS & SIDES CT Cantina & Taqueria

# CT Cantina & Taqueria's red snapper ceviche

By Sarra Sedghi · Rough Draft Atlanta, 8/13/2025

Serves 4

## Ingredients

- [ ] 1 pound fresh, skinless red snapper fillets cut into 1/2-inch-thick slices
- [ ] 1 tsp sea salt
- [ ] 1/4 tsp. fresh black pepper
- [ ] 1 habanero pepper, thinly sliced (use less if preferred)
- [ ] 2 ounces red bell pepper, diced into small pieces
- [ ] 2 ounces thinly sliced red onion
- [ ] 3 ounces cucumber, peeled and diced into small pieces
- [ ] 3 ounces mango, peeled and diced into small pieces
- [ ] 1/2 ounce chopped cilantro
- [ ] 2 1/2 ounces fresh squeezed lime juice
- [ ] 1 avocado

## Directions

1. Season the snapper with salt and pepper, and place in a large bowl. Add lime juice. Let fish sit for 2 to 5 minutes.
2. Add habanero pepper, red bell pepper, red onions, cucumbers, mango, and cilantro.
3. Refrigerate and marinate for at least 30 minutes.
4. Remove ceviche from the refrigerator just before serving.
5. Peel the avocado and cut it into lengthwise slices. Add avocado slices and serve ceviche immediately.

## The story

This week, we're bringing you the recipe for CT Cantina & Taqueria's red snapper ceviche.

Ceviche is a common dish in Central and South American countries made from fresh fish and fruit or vegetables marinated in lime or lemon juice.

For those unfamiliar, ceviche is cooked without the use of heat. Instead, the citric acid in lime juice denatures the proteins in raw seafood, causing the flesh to become firm as it would in heat-based cooking procedures.

Lime juice does not kill bacteria as effectively or thoroughly as heat, which means it's vital to use the freshest fish possible. Fish from a supermarket seafood counter may not be as fresh as claimed on stickers. In many cases, frozen seafood is often fresher, so your safest bet is purchasing from a local fishmonger or seafood market.

Metro Atlanta includes several independent seafood markets, such as Kathleen's Catch in Brookhaven and Fishmonger on North Highland Avenue in Poncey-Highland. For the absolute freshest fish, consider a market selling live seafood.

CT Cantina and Taqueria chef Alfonso Gonzalez recommends sourcing live fish from the Buford Highway Farmers Market or City Farmer's Market inside Northeast Plaza. Don't be afraid to ask for help. Providing a few details about the dish you intend to make will help the fishmonger select the most appropriate choice.

Gonzalez said that people making ceviche for the first time shouldn't have issues as long as they're using the freshest fish possible. And, if you're not able to find fresh red snapper, don't use frozen fish, just opt for a similar saltwater fish.

"Halibut and flounder would be my top suggestions [if you can't find fresh red snapper], but any white firm-flesh fish is good," Gonzalez said. "Even scallops can be used, if preferred."

*Serves 4*

Family Meal by Rough Draft

**Hungry for more?** Get Family Meal, Rough Draft's free dining newsletter, every Tuesday and Thursday: **roughdraftatlanta.com/family-meal**