

Created by: Debra C. Argen

Alejandro Vega Recipes - Costa Sur Resort & Spa Recipes - Puerto Vallarta, Jalisco,



While we were in [Puerto Vallarta, Jalisco, Mexico](#), we had a delicious lunch on the **Sunset Terrace** at [Costa Sur Resort & Spa](#), located in the **Zona Hotelera Sur** (South Hotel Zone) section of the city, and asked **Chef Alejandro Vega** if he would share his delicious recipe for **Seafood Ceviche Vallarta Style**, which he graciously does. As they say in Mexico, Buen Provecho!

Ceviche is a very popular dish of Puerto Vallarta, which is a famous beach resort city, located in the state of Jalisco, in the western part of Mexico, on the Pacific Ocean. Although the base ingredients for ceviche are fish or seafood marinated in lemon juice, every chef infuses their own personal mark on their recipes. The Seafood Ceviche Vallarta Style at Costa Sur Resort & Spa features a combination of octopus, shrimp, baby scallops, and fish, with the addition of onions, tomatoes, cilantro, cucumber, and avocado for a clean, fresh, and delicious taste.



Chef Alejandro Vega

Having experienced the restaurant on a trip to Puerto Vallarta in late April 2014, we can say that the only thing missing from the recipe is the view of the attractive private lagoon beach where we went snorkeling, kayaking, and took a paddle board lesson for our own personal "triathlon" of water activities. Photos of the beach will have to suffice with the ceviche recipe until you can visit.

Buen Provecho from Chef Alejandro Vega.

Chef Alejandro Vega - Costa Sur Resort & Spa

Seafood Ceviche Vallarta Style

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Seafood Ceviche Vallarta Style

Ingredients:

20

Grams (0.7 oz)

Onion, chopped

20

Grams (0.7 oz)

Tomatoes, chopped

5

Grams (0.2 oz)

Cilantro, chopped

40

Grams (1.4 oz)

Octopus

40

Grams (1.4 oz)

Shrimp

40

Grams (1.4 oz)

Baby Scallops

40

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Grams (1.4 oz)

Fish Fillet, cubed

Salt and Pepper, to taste

5

ML

Lemon Juice

20

Grams (0.7 oz)

Cucumber, cubed

20

Grams (0.7 oz)

Avocado, cubed

Method: Cook the octopus and soft-boil the shrimp. Chop them and then mix with the other ingredients. Add the lemon juice and mix well. Season to taste with salt and pepper. Serve with salted crackers.

Costa Sur Resort & Spa has two restaurants. La Cascada is open daily from 8:00 am until 10:00 pm and serves breakfast, lunch, and dinner. The Sea Horse Snack Bar is open daily from 11:00 am until 5:00 pm.



Enjoy the Views at Costa Sur Resort & Spa

Read about our adventures learning to paddle board in the **Adventures** section, and about our dining experience in the **Restaurants** section.



Costa Sur Resort & Spa

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Please read other articles on **Puerto Vallarta, Mexico** in the **Destinations, Hotels and Resorts, Restaurants, Spas, Gastronomy, Chefs' Recipes**, and **Adventures** sections.

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