

Raw Vegan Ceviche Stuffed Avocados

The mellow briny flavor of the mushrooms and the dulce make this dish very reminiscent it's non-veg seafood counterpart, but with the benefits of extra enzymes from the raw veggies.

1 6-8oz package Oyster Mushrooms, coarsely chopped
Juice of 3 Limes (4 if small)
Juice of 1 Lemon
1 Clove Garlic, minced
1 Tbsp Jalapeños, minced
2 Tbsp Red Onion, diced fine
1/4 Zucchini, diced fine
1/3 C Cilantro, chopped
1 tsp Dulce Flakes
1/3 C Tomatoes, diced (optional)
3-4 Avocados

Mix all ingredients together except for the avos. Mix well, cover and refrigerate at least 6 hours. Overnight is fine too. Cut avos down the middle, lengthwise, twist to pull apart. Use a knife to stab the pit, twist and remove so you have 2 pit-less avo halves. Now, using a good knife, slice the skin down the center so that you can peel the skin away from the flesh of the avocado. Stuff the wells where the pit was with the ceviche.