

Vineyard Sole Ceviche

Meet the Chef

Jenny Devivo is a chef, educator, and public speaker who believes all children have a right to nutritious, delicious food. She lives and works on Martha's Vineyard, an island with a small hard-working population historically filled with farmers and fisherman. With a focus on improving food system education, Jenny has been a constant champion of numerous campaigns for healthy food in school cafeterias and beyond. In 2011, Jenny built a school meals program for the Up Island Regional School District that has become a statewide and national model. Jenny has made it her mission to think outside the lunch box, scratch cooking



Chef Jenny Devivo

locally sourced and sustainable ingredients for her daily lunches. Part of that dedication is about fostering real relationships with local food purveyors, farmers and fisherman alike. Jenny has pioneered several Farm and Sea to School program initiatives and continues to teach local food driven cooking workshops throughout the country. Through her leadership, she has formed meaningful alliances which enable her to teach children the importance of knowing how their food gets to their lunch trays. Jenny is a regular contributor to NPR's The Local Food Report. She has described her experience with sustainable seafood in school lunches for The Moth and represented her community and all school lunch ladies as a Finalist on Season 12 of The Great Food Truck Race on The Food Network, all this while continuing to directly provide good meals for kids at school and define and forge a path for their futures.



The Recipe

Ingredients:

1lb fresh sole/flounder, cut into 1/4 inch cubes

6 limes, juiced

1 orange, juiced

- Note: when combined, the orange and lime juice should equal 1 cup

1/3 cup sweet red pepper, diced

1/2 cup red onion, diced

1/4 cup cilantro, chopped

1 avocado, diced into small 1/4 inch cubes

1ripe mango, diced into 1/4 inch cubes

1/4 teaspoon kosher salt



Directions:

Place cubed fish into a medium glass bowl. Add the lime and orange juice, toss well, cover with plastic film and refrigerate for 20 minutes.

In a large glass bowl combine the remaining ingredients. Add the chilled fish and 1/2 cup of the citrus juice marinade to the large bowl, toss well to evenly coat all the ingredients. Cover with plastic film and refrigerate for another 10 minutes. Serve immediately with tortilla chips.



Recipe courtesy of
Jenny Devivo.

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