

Shrimp and Scallop Ceviche

Makes 2 Servings



4 large Shrimp (no less than 21-40-count), shelled and de-veined. You will need to slice each shrimp in half
2 large sea or (three small) scallops sliced into thirds across the grain
½ Avocado – sliced
Tortilla Chips
Fresh Diced Scallions for Garnish
Sliced Limes for Garnish

Marinade:

Juice of one large lime
Juice of one orange + two tablespoons orange juice
Juice of one lemon
Dash of Extra Virgin Olive Oil
3 cherry tomatoes, quartered
¼ cup red pepper, sliced thinly
¼ cup thinly sliced red onion
¼ cup Diced Scallion/green onion
¼ cup fresh cilantro
½ fresh Serrano or Jalapeno Pepper (Seed and de-vein one half of the piece to mitigate heat, and slice into matchsticks)
Salt and fresh ground black pepper, to taste

Directions

Prepare seafood and set aside – covered. Prepare Marinade by combining all ingredients except Salt and Pepper. Refrigerate for at least one half hour to allow flavors to meld

Place Avocado in bowl.

Immediately before serving, add Salt and Pepper to Marinade. Taste for seasoning. Add Scallops and Shrimp to Marinade and Toss to coat. Remove Scallops and Shrimp from Marinade and layer over Avocado. Pour marinade on top. Garnish with Sliced Lime and fresh chopped Scallions. Serve with Chips.