

Ceviche – Adapted from Bobby Flay

Ingredients

- 1 pound fresh **scallops** and **shrimp** (shelled, deveined), cut into dice
- ½ cup fresh **lime** juice
- ½ cup fresh **orange** juice
- ¼ cup finely chopped fresh **cilantro**, plus leaves for garnish
- 1 or 2 **serrano chiles** and **jalapeño**, finely diced depending on how spicy you like
- 1 small **ripe avocado**, peeled, halved, pitted and diced
- 1 small **ripe mango**, peeled, halved, pitted and diced
- Sea salt
- Fresh ground **pepper**
- Extra-virgin **olive oil**
- ¼ cup Pickled **Red Onions** for garnish (optional)
- **Tortilla** or crisp plantain chips, for garnish



How to Make It

1. Place the scallops and shrimp in a large bowl. Toss with the lime and orange juice and let stand for 30 minutes. Strain the fish and place in a separate bowl.
2. Add the tomatoes, cilantro, onions, chiles, mango, salt and pepper and toss gently to combine. Drizzle with the olive oil and toss.
3. Place the ceviche on a serving platter or on individual plates. Drizzle with a bit more olive oil. Garnish with Pickled Red Onions, lime zest and plantain chips.