

NEW BEDFORD SCALLOP CEVICHE

PREP TIME
20 mins

COOK TIME
15 mins

SERVINGS
2

INGREDIENTS

- 1 each: Lemon, Lime, Orange
- 1 Red Onion, thinly sliced (approx. 1 Tbsp)
- 1 Serrano Chile, thinly sliced into 6-8 rings
- 1 sprig Cilantro
- 1 tsp Good-Quality Olive Oil
- 1/4 lb Scallops, thinly sliced, into 4-5 pieces per scallop
- Sea Salt (for seasoning)

INSTRUCTIONS

1. Juice the lemon, lime, and orange. Strain the pulp out. Set aside.
2. Thinly slice about 1 Tablespoon of red onion.
3. Thinly slice the Serrano chile into 6-8 rings.
4. Thinly slice each scallop into into discs (about 4-5 pieces per scallop).
5. Lightly season scallop slices with salt. Arrange on platter or in bowl, and top with citrus juice until just covered. Let sit in refrigerator for at least 10 minutes.
6. Before serving, top with red onion and chile slices; drizzle with olive oil, generously season with sea salt, and top with cilantro.

