

# SHELLFISH CEVICHE

## INGREDIENTS

- 2 red bell peppers
  - 1 lb. tomatoes
  - 1 tbsp. kosher salt
  - 1 lb. sea scallops, side muscle removed (if large, cut into quarters)
  - 1-1/2 lb. shrimp, peeled and deveined
  - 1 cup lime juice
  - 1 red onion, finely diced
  - 2 garlic cloves, finely minced
  - 3 jalapeños, seeded and finely chopped
  - 1 cup extra virgin olive oil
  - 2 tsp. kosher salt
  - 3 ripe avocados, peeled and cut into 1/2-inch cubes
  - 1/2 cup cilantro leaves, chopped
  - Shaved ice
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## PREPARATION

**Roast peppers:** Roast peppers over a gas burner until blackened, turning with tongs as each side blisters. (Or place under broiler.) Transfer to bowl and cover with plastic wrap. Let stand 10 minutes. Peel and discard skins, stems and seeds. Dice into 1/2" cubes and set aside.

**Prepare tomatoes:** Bring small saucepan of water to a boil. Dip the tomatoes in boiling water for 30 seconds and peel off skin. Cut in half, scoop out seeds and dice in 1/2" cubes. Toss the tomato with 1 tbsp. salt; let drain for 30 minutes. Discard liquid.

**Assemble:** About an hour before serving, combine tomatoes, peppers, scallops, shrimp, lime, red onion, garlic, jalapeño, olive oil and salt. Toss to coat; place mixture in refrigerator. Just before serving, remove from refrigerator and add avocado and cilantro.

**Serve:** Put a cloth napkin on a plate and mound shaved ice on top. Spoon ceviche into a serving bowl and nestle onto ice. Garnish with cilantro.

Serves 8.

### **Seafood safety:**

- Shop the day you plan to serve at a high quality fish purveyor who gets daily deliveries.
- Ask your purveyor when the fish came in. If it was a few days ago, shop elsewhere.
- Ask to smell the fish. It should smell like the ocean breeze, not the low tide.
- At home, put fish over shaved ice in your refrigerator. Keep very cold at all times.

### **Note:**

- In Seviche, seafood is "cooked" by the acidity of lime juice. One hour in the lime mixture should be sufficient to cook it; the shrimp will appear opaque (not shiny) when ready. **Practice good seafood safety.** Serve fish over a bowl of shaved ice or place a cloth napkin into a bowl and fill with shaved ice. Then, nestle bowl of ceviche in the ice and serve immediately.

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