



Avocado Scallop Ceviche

Ingredients

- ½ lb scallops (diced)
- ¼ cup grape tomatoes (quartered)
- 1 jalapeno (minced)
- ¼ cup red onion (minced)
- ¼ cup red bell pepper (minced)
- ½ cup citrus juice (orange, lemon or lime)
- ½ tsp kosher salt
- 2 avocados (diced)
- ¼ cup fresh cilantro (chopped)

Instructions

1. Add the scallops, tomatoes, jalapeño, red onion and bell pepper to a large bowl.
2. Squeeze the citrus juice over the top.
3. Make sure all of the scallops are covered with the citrus juice.
4. Place, covered, in the refrigerator for 3-6 hours.
5. Remove from the refrigerator, add the salt, avocado and cilantro.
6. Serve with tortillas, chips, bell peppers or jicama chips.