

Shrimp & Scallop Ceviche

Local ingredients, including sweet potatoes, put a North Carolina spin on this tasty ceviche.

written by [LYNN WELLS](#)

PHOTOGRAPH BY MATT HULSMAN

Yield: 6 servings.

½ pound fresh medium shrimp, peeled, deveined, and cut into ½-inch pieces

½ pound fresh dry-pack bay scallops

Juice of 2 lemons

Juice of 2 limes

Juice of 1 orange

1 jalapeño pepper, cored, seeded and diced

1 cup cucumber, peeled and diced into ¼-inch pieces

1 stalk celery, thinly sliced

¼ cup red onion, finely chopped

1 cup sweet potato, cut into ½-inch pieces, cooked al dente

4 tablespoons cilantro, roughly chopped

2 tablespoons extra virgin olive oil

Salt to taste

1 avocado, peeled, pitted, and chopped into ½-inch pieces (for garnish)

In a medium-size glass bowl, combine lemon, lime, and orange juices. Stir in the shrimp, scallops, cucumber, celery, jalapeño, and red onion. Cover and refrigerate for 3 hours.

Half an hour prior to serving, remove from the fridge and stir in the sweet potato, chopped cilantro, and olive oil. Salt to taste. Serve in martini glasses and garnish with avocado slices.

[Lynn Wells](#)

Lynn Wells is a personal chef with more than 20 years of experience in the food and hospitality industry and a degree in Nutrition Management from UNCG.