



Chilled Summertime Seafood Ceviche

Serve as a refreshing appetizer or as a wrap

4 cups organic unsalted bone broth

4 ounces medium shrimp, shelled

4 ounces cleaned sea scallops

6 Tablespoons fresh lime juice, divided

3 Tablespoons orange juice

1/4 cup minced red onion

1 clove minced garlic

1/4 teaspoon Aji Amarillo paste or 1/4 tsp. cayenne pepper

2 Tablespoons minced fresh cilantro

1/2 teaspoon salt

Freshly ground black pepper to taste

1 medium tomato, seeded; diced

4 Fajita size flour thin tortillas

1 avocado, peeled and diced
Cilantro sprigs as desired
1 orange, segments removed

Poach Seafood:

In large saucepan, bring broth to a simmer. Poach shrimp and scallops separately in broth; poach each for 1 minute. Using slotted spoon, transfer seafood to cold water bath for 1 minute to stop cooking. Transfer to paper towel-lined plate to drain.

Marinate Seafood: In marinating bowl, combine poached seafood and 4 Tablespoons lime juice. Turn seafood occasionally to cover with lime juice. Set aside for 30 minutes. Remove shrimp and scallops from lime juice. Cut shrimp in half lengthwise; cut each scallop into 4 pieces. Set aside.

Prepare Sauce: In large bowl, combine orange juice, 2 Tablespoons lime juice, onion, garlic, Aji Amarillo paste or cayenne, and minced cilantro; toss to blend. Season to taste with salt and pepper; stir to combine. Add drained seafood; stir in tomatoes; cover; chill in refrigerator for about 30 minutes.

Warm Tortillas: Cook tortillas using a microwave, oven, or stove top. See Cook's Note for directions to prepare them as chips or soft wraps.

To Serve: Remove ceviche bowl from refrigerator. Stir diced avocado into ceviche. Place in serving bowl; accompany with some crisp chips, or for wraps, arrange soft tortillas on serving plates; top with cilantro sprigs and ceviche portion; add orange segments. Set aside any remaining ceviche in small bowl. Yield: 4 wraps or as appetizer – Serves: 2 to 4

About the Recipe: The seafood is cooked in an acidic fruit juice and may have originated in Peru and Ecuador. The juice cures the seafood protein and causes it to become opaque and firm. Serve it with colorful red onions, cilantro, avocados, oranges, and tomatoes. It is simple to make and filled with bright flavors. Serve it in a bowl with chips as an appetizer or for a fresh summer dinner, wrapped in soft tortillas.

Cook's Note:

To Bake Crispy Tortillas Chips. Preheat oven to 375 degrees F. Cut tortillas into 8 triangles; lightly spray or brush with oil; place on silicone pad

lined baking sheet. Bake for about 10 minutes or until crisp and lightly golden brown. Season with salt if desired. Let cool.

To Warm Tortillas for Wraps:

- **Warm in Microwave:** Put four or five tortillas on a microwavable plate; cover with a damp paper towel. Microwave at high power for about 30 seconds or until warmed through.
- **Warm in Oven:** Wrap a stack of five or fewer tortillas in aluminum foil; bake in a pre-heated 350-degree F oven for 15-20 minutes or heated through.
- **Warm on Stove-Top:** Place tortillas in a dry stainless-steel skillet over medium heat; cook for about 30 seconds on each side.

To keep warm: Cover with slightly dampened clean dish towel.

For More Information See:

<https://www.thekitchn.com/ready-to-eat-three-ways-to-war-117346>