# Zesty Lime Seafood Ceviche

*Fresh mixed seafood marinated in tangy lime juice with cilantro and subtle spices for a light, protein-packed appetizer.*

**Servings:** 2 **Time:** 45 minutes

## Ingredients

- 6 oz raw shrimp, peeled and deveined
- 4 oz scallops, chopped
- 4 oz firm white fish (like snapper), diced
- 1/2 cup fresh lime juice (about 4-5 limes)
- 1/4 cup chopped fresh cilantro
- 1 small red onion, finely diced
- 1 small jalapeño, seeded and minced
- 1/2 cup diced cucumber
- 1/2 cup diced tomato
- 1/4 tsp sea salt
- 1/4 tsp black pepper
- 1 tbsp extra virgin olive oil

## Instructions

1. Bring a pot of water to a gentle boil and briefly blanch shrimp, scallops, and fish for about 1 minute until just opaque; immediately transfer to an ice bath to cool.
2. Drain seafood well and place in a glass bowl.
3. Add fresh lime juice, chopped cilantro, red onion, jalapeño, cucumber, and tomato to the seafood.
4. Season with salt and pepper, then gently toss to combine.
5. Cover and refrigerate for at least 30 minutes to allow flavors to meld and seafood to marinate thoroughly.
6. Just before serving, drizzle with olive oil and gently stir.
7. Serve chilled in small bowls or on crisp lettuce leaves.

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