



## Seviche

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 8 people

Ready in: 60 minutes

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## Fresh Seafood



2 lbs      Digby Scallops, diced

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## Ingredients

- 1 fresh hot red pepper, julienned
- 1 small red sweet pepper, julienned
- ½ small purple onion, julienned
- 2 ripe tomatoes, seeded, cut into 1/4 inch cubes
- 1 clove garlic, finely minced
- 2 avocados, peeled and cut into 16 slices
- 2 tbsp fresh chopped coriander
- 2 tbsp fresh chopped parsley
- 2 cups fresh lime juice
- ½ cup lemon juice
- 2 tsp brown sugar
- chopped parsley
- salt and freshly ground black pepper

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## Instructions

1. In a large glass bowl combine all ingredients except avocados and parsley for garnish. Toss gently but thoroughly being certain the scallops are well coated with citrus juice.

2. Cover and refrigerate for at least 5 hours, or until scallops lose their translucent appearance. Stir them during the marinating.
3. Serve in individual bowls garnished with avocado slices and chopped parsley.