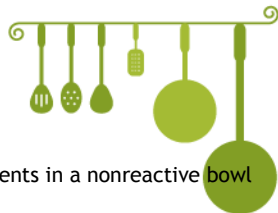


# Seafood Ceviche

6 servings

## INGREDIENTS

1 lb. bay scallops quartered  
1 cup cherry tomatoes chopped  
2 green or red serrano chiles  
(seeded and minced)  
 $\frac{3}{4}$  cup fresh cilantro  
1 cup finely diced red onion  
1 cup fresh orange juice  
 $\frac{1}{3}$  cup fresh lemon juice  
 $\frac{1}{3}$  cup fresh lime juice  
Salt to taste  
3 Tbsp finelyshredded  
unsweetened coconut flakes



## DIRECTIONS

1. Combine all the ingredients in a nonreactive bowl and stir to mix well.
2. Cover and refrigerate for at least 2 hours and up to 16.
3. Spoon thee ceviche into small glasses and garnish with cilantro.