



Scallop Ceviche in Phyllo Cups

LIST of INGREDIENTS:

- 2 lb sea scallops
- 8 oz lime juice
- 4 oz red onion, finely chopped
- 1 jalapeño, seeded and finely chopped
- 6 tablespoons cilantro, chopped
- 2 roma tomatoes, seeded, finely diced
- 4 oz olive oil
- 24 phyllo cups
- micro greens, garnish

the Method:

Dice the scallops into 1/4 inch cubed pieces.

In a non-reactive container, mix together the scallops, lime juice and onion.

Refrigerate about 12 hours or until scallops look cooked.

Drain the scallops and onions and discard the juice.

Gently toss in the jalapeño, cilantro and tomato.

Add salt to taste. Mix in the olive oil. Divide into cups and garnish with micro greens.

