



Recipes

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Bay Scallop and Tomatillo Ceviche

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

- 1/2 cup Tomatillo , husked, washed, quartered
- 2 cups Fresh bay Scallops
- 1/2 tsp. Garlic , minced
- 1/2 cup Lime Juice
- 1/2 cup Tri-colored Bell Pepper , brunoise
- 1/2 each Serrano peppers, washed, trimmed, thin sliced
- 1/4 cup Fresh Cilantro , chopped
- 1/4 cup Fresh Pineapple , brunoise
- 1/4 cup Seedless Cucumber , brunoise
- 1 tsp. Granulated Sugar

Directions:

1. In a broiler, slightly char tomatillos (approx. 3-5 min.) to generate a deeper flavor. Let cool and small dice.
2. Combine all ingredients and mix together.
3. Store under refrigeration for at least 30 minutes and up to overnight to let the ceviche “cook”.
4. Reserve Refrigerated until use. Best to use as soon as possible within 24 hours. Discard after 48 hours.