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Southwestern-Style Scallop Seviche with Summer Vegetables

Salad:

- 1 head red-leaf lettuce, leaves separated, washed and dried
- 4 ears cooked fresh corn, kernels cut from cob (I used one can of drained corn)
- 1/2 teaspoon chili powder
- 3 tablespoons extra-virgin olive oil
- sea salt
- 2 pounds ripe heirloom tomatoes, thinly sliced
- 3 medium garlic cloves, minced or pressed
- 1 ripe avocado, sliced
- 1 lime, cut into wedges

Protein:

- 1-1/2 lbs bay scallops
- 1/4 cup freshly squeezed lime juice
- 2 tablespoons minced fresh cilantro leaves (love the cilantro, so used 3)
- 1 large jalapeno pepper, seeded and diced (I skipped this)
- 1/2 small red onion, minced (I diced)
- sea salt
- ground black pepper

At least one hour before serving, place the scallops, lime juice, cilantro, jalapeno, red onion, salt and pepper as desired in a medium bowl. Stir to combine. Cover and refrigerate for 1 hour or up to 12 hours. On large serving platter, place large lettuce leaves overlapping each other in a circle so the frilly edges extend just beyond the rim of the platter. Using a slotted spoon to leave the juices behind, mound the seviche in the center. Place corn, chili powder and 1-1/2 tablespoons of the olive oil in a bowl; mix together and season to taste with salt. Arrange corn in a ring around the seviche so that the corn covers the bottom third of the lettuce leaves. Place tomatoes in an overlapping ring surrounding the corn and covering the middle third of lettuce leaves. Distribute pressed garlic over the tomatoes, drizzle remaining oil on them and season to taste with salt. Place the avocado slices and lime wedges on the top third of the lettuce leaves, around the tomatoes. Serve immediately.

Sweetnicks Notes: Source Body + Soul magazine. First made in July 2005. Very light and refreshing.