

# seafood ceviche

## Ingredients

Serves 4-6

- 500g semi-firm or firm white fish, cut into 2-4cm cubes
- 250g scallops, halved
- 1 squid tube ringed, then cut in half
- 250g prawns
- 3/4 cup lime juice, and whole limes for serving
- 1/4 cup orange juice
- 1 tbsp honey (or agave)
- salt & ground black pepper - to taste (optional)
- 2-3 large roma tomatoes, deseeded and diced
- 1/2 cup small red onion, finely diced
- 1 clove garlic, minced
- 1 avocado, peeled and diced
- 1/4 cup mint leaves, gently packed and chopped
- 3 tbsp parsley, gently packed and chopped
- 5 green onions, sliced

## Method

1. Place the fish, squid, prawns and scallops in a large glass mixing bowl. Set aside.
2. In a small bowl, whisk together the lime juice, orange juice, salt and honey. Pour mixture over seafood. Stir to evenly coat the fish and seafood. Cover the bowl and refrigerate for 20 minutes, gently stirring the mixture halfway through refrigeration time.
3. Add the tomatoes, onion and garlic to the fish mixture. Season to taste with salt and pepper. Toss to combine. Cover and refrigerate for an additional 10 minutes or until fish is cooked to your liking.
4. Drain the mixture and transfer to a serving bowl. Gently stir in the avocado, mint and parsley. Taste and adjust for seasoning with salt, pepper and herbs.
5. Serve immediately with lime wedges. Enjoy!