

# Making Ceviche: your go-to Summer Seafood Salsa!

Originally from Peru, Ceviche is one of the most refreshing seafood dishes I've made. There are many types of seafood you can use. Ask your local fishmonger what is sustainable and would work best.  
Lets call this your go-to seafood salsa!

**SERVINGS:** 2 | **PREP:** 10 minutes | **COOK TIME:** | **TOTAL TIME:** 10 minutes

## INGREDIENTS

1/4 Pound scallops (Chopped)  
1/2 Pound Shrimp (Blanched & Chopped)  
1/2 Pound Haddock (Chopped)  
1 Lemon (Juice From Fruit)  
1 Lime (Juice From Fruit)  
1 Orange (Juice From Fruit)  
1/4 Cup red Onion (Diced)  
1 Jalapeno (Small Jalapeno- Diced)  
1/2 Red Pepper (Diced)  
1 Mango (Diced)  
1 Cilantro (Small Handful Chopped (Can Use Mint Or Tarragon))  
1 Parsely (Small Handful Chopped)  
1 Teaspoon kosher Salt (Ground)

## INSTRUCTIONS

After chopping and dicing all ingredients, mix in bowl together and add juice from fruit.  
Add kosher salt and herbs.  
Let ceviche set in fridge, covered for 1/2 hour.  
Can add a bit more fresh herbs before serving.  
Option is to serve with pita chips.

## NOTES

Look for seafood that is in season; suggestions to alternate could be, fluke, haddock, cod, raw lobster meat, snapper, and/or bar clams.

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