

Scallop Ceviche With Rocoto Chile Peppers

Yield: 5 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-scallop-ceviche-recipe>

Ingredients:

- 1 sweet potato medium, peeled, halved lengthwise and cut into 3/4-inch thick half moons
- 48 bay scallops about 1-pound, see note
- 1 cup lime juice freshly squeezed
- 1 red onion medium, peeled and cut into 1/4-inch dice
- 1 Rocoto chile pepper substitute Fresno or other medium hot, red chile pepper or to taste
- 1 clove garlic peeled and minced
- salt
- black pepper
- 2 tablespoons cilantro leaves chopped, or to taste
- lettuce leaves for serving
- 2 ears corn kernels cooked, removed
- 1 avocado ripe but firm, peeled, pitted and sliced

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 50 milligrams
4. Fat: 8 grams
5. Fiber: 5 grams
6. Protein: 26 grams
7. SaturatedFat: 1 grams
8. Sodium: 410 milligrams
9. Sugar: 3 grams

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