

Pineapple Scallop Ceviche

Ingredients

- 1 lb. sea scallops, quartered
- $\frac{3}{4}$ cup fresh lime juice
- $\frac{1}{4}$ cup [Monin Pineapple Concentrated Flavor](#)
- 5 each green onion, minced
- 2 each stalks celery, sliced
- $\frac{1}{2}$ each green bell pepper
- 2 each tomato, diced
- $\frac{1}{2}$ cup fresh parsley, chopped
- $\frac{1}{8}$ cup fresh cilantro, chopped
- 1 $\frac{1}{2}$ Tbsp. olive oil
- Freshly ground black pepper (to taste)

Yield: 1.75 pounds

Garnish: Cilantro, Lime



Preparation

1. Rinse scallops and place in a medium sized bowl. Pour lime juice and Monin Pineapple Concentrated Flavor over the scallops. The scallops should be completely immersed in the liquid. Cover and chill until scallops are opaque.
2. Empty half of the liquid from the bowl. Add tomatoes, green onions, celery, green bell pepper, parsley, black pepper, olive oil, and cilantro to the scallop mixture.
3. Stir gently to combine and serve immediately.