



## Fire and Ice Ceviche Mini Tacos

8 servings

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|---|---|
| 2 navel oranges   | peeled, deveined, and cut into 1/2-inch pieces                |
| 1/4 cup fresh orange juice  | 2 Tbsp fresh cilantro, chopped                                |
| 1/4 cup fresh lime juice  | 1 Tbsp fresh mint, chopped                                    |
| 1/2 cup watermelon, 1/4-inch dice   |   |
| 1 tsp fresh ginger, peeled and finely grated                                    | Mini Taco Shells  |
| 2 Tbsp red onion, finely diced  | 10 (6-inch) corn tortillas                                    |
| 2 to 3 tsp serrano chile, finely chopped fresh                                  | 2 Tbsp olive oil  |
| 1/2 tsp salt  | 1/4 tsp salt  |
| 1/4 lb sea scallops, muscle removed and cut into 1/2-inch pieces - if necessary | aluminum foil, rolled into a coil as long as your baking dish |
| 1/2 lb large shrimp in shell (21 to 25 per lb),                                 |   |

Taco shells: Preheat oven to 350 degrees F. Using a 2 1/2-inch round cookie cutter, cut 30 rounds from the tortillas, reserving irregular-shaped scraps. Wrap the tortillas in a clean, dampened towel and warm in the microwave until soft — about 30 seconds. Brush both sides of the rounds with olive oil and sprinkle with the salt. To shape tortilla rounds, lay rounds over foil coil in baking dish. Bake tortillas until they crisp — 12 to 15 minutes. Set aside or store in an airtight container before using for up to 3 days.

Ceviche: Cut peel and white pith from oranges with a sharp paring knife, then cut segments free from membranes. Chop enough segments to measure 1/4 cup. Stir together chopped orange, orange juice, lime juice, watermelon, ginger, onion, serrano (to taste), and salt in a large bowl.

Bring a 1-quart saucepan three-fourths full of salted water to a boil, then add scallops. Reduce heat to a bare simmer and poach scallops until just cooked through, about 45 seconds. Transfer with a slotted spoon to a sheet pan to cool. Return water in saucepan to a boil and poach shrimp in same manner. Drain shrimp in a colander and transfer to a sheetpan to cool. Drain scallops and shrimp well and pat dry. Add scallops, shrimp, cilantro, and mint to watermelon mixture and toss to combine, then season with salt.

Chill ceviche, covered, at least 1 hour. Trim and separate lettuce leaves. Serve ceviche with lettuce leaves in mini taco shells.

Cooks' note:

·Ceviche can be chilled up to 3 hours.

