

SCALLOP AND SHRIMP SEVICHE

3/4 cup freshly squeezed lime juice
2 pints of grape tomatoes, halved
1 garlic clove, minced
3 shallots, minced
2 pickled serrano chiles, sliced
1/4 cup avocado oil
1 teaspoon kosher salt
1/2 pound fresh bay scallops
1/2 pound fresh shrimp, peeled, roughly chopped
4 ounces *queso fresco*, crumbled
1/4 cup toasted pumpkin seeds (*pepitas*)

In a bowl combine the freshly squeezed lime juice, tomatoes, minced garlic, shallots, sliced serranos, avocado oil, and salt. Stir in the raw scallops and raw shrimp. Cover and refrigerate overnight. Serve chilled topped with the *queso fresco* and *pepitas*.