



## Aguachile Verde (Serves 4)

1 lb. jumbo sea scallops (also labelled as "U/10")  
2 octopus tentacles, cooked  
Juice of 6 limes (about  $\frac{3}{4}$  cup)  
2 tablespoons of Mijenta Blanco  
2 chiles serranos, stemmed and seeded  
1 English cucumber, peeled and roughly chopped  
2 sprigs cilantro  
2 sprigs parsley  
 $\frac{1}{2}$  teaspoon salt

2 radishes, sliced thin  
1 avocado, cubed  
Cilantro leaves, for garnish  
Tortilla chips

Slice the jumbo scallops thin, about 3 or 4 pieces per scallop. Slice the octopus on a slight diagonal as thin as you can. Place seafood in a bowl, add lime juice and toss well. Refrigerate for 10 minutes; you only want a slight "pickle" here since scallops are also delicious raw.

Drain the lime juice from the scallops directly into a blender jar. Add 2 tablespoons of Mijenta Blanco. Add chiles, cucumber, cilantro, parsley, salt, and purée until very smooth, about 3 minutes. Strain.

Divide scallop/octopus mixture among six small bowls, piling into tall mounds. Divide the cucumber liquid among the bowls. Garnish with radish, avocado, cucumber and red onion, and serve with tortilla chips.