



## Aguachile

*Chef Yan's Recipe Adaptation*

*Original Recipe by Jovanni Corrilo*

### Ingredients

- 3/4 lb. raw shrimp, head removed, deveined and butterflied
- 1/4 lb. sea scallops, butterflied
- 1/4 lb. squid, cleaned, cut into bite-size pieces
- 2 - 3 large limes
- 1/4 red onion, thinly sliced
- Salt
- Splash of white vinegar

### Seasonings:

- ½ cup fresh lime juice
- 1 garlic clove
- 2 jalapenos
- 1 tbsp. minced ginger
- ¼ cup coarsely chopped cilantro
- 2 tsp chili garlic sauce
- 1 tbsp. premium soy sauce
- 1-1/2 tbsp. Chinese plum sauce

**Garnish:** Avocado slices, cucumber slices, cilantro sprigs

### Chef Yan's remarks:

- I combined shrimp with sea scallops, and squid to create a seafood trio
- For added flavor complexity, I added a few Asian condiments – chili garlic sauce, plum sauce, premium soy sauce to reflect the flavor diversity of Vegas and its multitude of cuisines.

### Directions

1. Place shrimp, scallops and squid in one layer in a shallow serving dish. Squeeze enough lime to cover seafood. When one side of shrimp turns pink, flip the shrimp. (This process will take 20 – 30 minutes). Flip scallops and squid at the same time.
2. Thinly slice onion; place in a bowl and season generously with salt. Cover onions with water and add a splash of white vinegar to bring out the color. Drain.
3. In the meantime, combine seasonings in a blender and blend until smooth and vibrant.
4. Place seafood and onion in a bowl. Add seasonings; toss to evenly mix. Refrigerate for 30 minutes up to 4 hours. Garnish with avocado, cucumber and cilantro.