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:
• 1/2 cup fresh lime juice
• 1 garlic clove
• 2 jalapenos
• 1 tbsp. minced ginger
• 1/4 cup coarsely chopped cilantro
• 2 tsp chili garlic sauce
• 1 tbsp. premium soy sauce
• 1-1/2 tbsp. Chinese plum sauce

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.

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.