

# Spiced Blood Orange Ceviche

**PREP TIME:** 20 minutes

**TOTAL TIME:** 50-65 minutes

**MARINATING TIME:** 30-45 minutes

This refreshing dish combines the zesty flavors of traditional ceviche with the aromatic notes of spiced blood orange tea.

## SEAFOOD:

1/2 lb fresh shrimp, peeled and deveined  
1/2 lb g fresh scallops, sliced

1/2 lb fresh white fish (like halibut or cod), diced

## CITRUS MARINADE:

1 C fresh lime juice and zest of the lime  
1 C fresh lemon juice and zest of the lemon

1/2 C fresh orange juice and zest of the orange

## TEA INFUSION:

2 T [Spiced Blood Orange loose herbal tea](#)

1 C hot water

## VEGETABLES AND HERBS:

1 small red onion, finely chopped  
1 red bell pepper, diced  
1 jalapeño, finely chopped (optional, for heat)

1/2 C fresh cilantro, chopped  
1 avocado, diced  
Salt and pepper to taste

## PREPARE THE TEA INFUSION:

Steep the Spiced Blood Orange loose herbal tea in 1 cup of hot water for about 5-7 minutes. Strain and let it cool to room temperature.

## MARINATE THE SEAFOOD:

1. In a large bowl, combine the lime juice, lemon juice, and orange juice and the zests. Add the cooled tea infusion to the citrus mixture.
2. Add the shrimp, scallops, and white fish to the bowl. Ensure the seafood is fully submerged in the marinade.
3. Cover and refrigerate for about 30-45 minutes, or until the seafood is opaque and “cooked” through by the acidity of the citrus juices.

## PREPARE THE VEGETABLES:

1. While the seafood is marinating, chop the red onion, red bell pepper, jalapeño (if using), and cilantro.
2. Dice the avocado just before serving to prevent browning.

## COMBINE AND SEASON:

1. Once the seafood is ready, drain most of the marinade, leaving a little to keep the ceviche moist.
2. Add the chopped vegetables and cilantro to the seafood. Gently mix to combine.
3. Season with salt and pepper to taste.

## SERVE:

1. Gently fold in the diced avocado.
2. Serve the ceviche chilled, with tortilla chips or on a bed of lettuce.