

Grilled Scallops with Lemon Salsa Verde

Ingredients

1 lb sea scallops	1 cup olive oil
Kosher salt and black pepper	1/4 cup white wine vinegar
2 tbsp vegetable oil	3/4 cup chopped fresh parsley
LEMON SALSA VERDE	1/2 cup finely chopped cilantro
Zest of 1/4 lemon	1/4 cup chopped chives
Juice and segments of 1/4 lemon	
1 finely chopped scallion	
1 finely chopped garlic clove	
Salt & pepper	

Directions

Prepare grill for medium-high heat. Oil grates. Toss scallops with 2 tbsp olive oil on a baking sheet and season with salt and pepper. Place direct on grill or use skewers. Grill turning, occasionally, until lightly charred and just cooked through. Cook approximately 3 minutes per side.

LEMON SALSA VERDE

Combine lemon zest with seeded and chopped segments, shallot, garlic and season with salt and pepper. Let sit 5 minutes. Stir in olive oil, vinegar, parsley, cilantro, chives. Season with salt, pepper and lemon juice if desired.

Serve together.

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