

Bay Scallop Salad with Pancetta, Tomatoes & White Wine Vinaigrette

Ingredients

1 1/4 lb bay scallops	1 tbsp fresh lemon juice
1/4 lb pancetta, diced	1 tsp minced shallots
Salt & white pepper	Freshly ground black pepper
1 tsp minced garlic	1/2 tsp chopped fresh marjoram leaves
1 1/4 cup halved grape tomatoes	2 tbsp chopped parsley leaves
6 tbsp extra-virgin olive oil	Mixed Greens

Directions

Cook pancetta in a large skillet over medium-low heat, until crispy. Remove with a slotted spoon and drain on a paper towel-lined plate. Set aside. Pour excess grease out of the skillet, reserving 3 tbsp of the pancetta drippings.

Season the scallops with salt and white pepper. Sauté the scallops in the reserved pancetta drippings for 2-3 minutes or until the scallops have a nice sear on each side. Add garlic to the pan and cook an additional 30 seconds. Remove the scallops and garlic from the pan and place in a large, heat resistant bowl. Toss tomato halves with the warm scallops. Add the reserved pancetta.

In a small bowl combine the extra-virgin olive oil, white wine vinegar, lemon juice and the shallots. Whisk until well blended. Pour dressing over warm scallop mixture, tossing to coat. Adjust seasonings with salt and freshly ground black pepper. Sprinkle chopped marjoram and parsley over the salad and toss to coat.

Arrange mixed greens on plates and divide scallop salad evenly. Serve immediately.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

