

Bay Scallop Salad with Pancetta, Tomatoes & White Wine Vinaigrette

Ingredients

1 1/4 lb Bay Scallop	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 Marjoram Leaves
1 1/4 cup Grape Tomatoes, halved	2 tbsp chopped Parsley Leaves
6 tbsp Extra-Virgin Olive Oil	Mixed Greens
2 tbsp White Wine Vinegar	

Directions

Cook pancetta in a large skillet over medium-low heat until crispy. Remove pancetta from pan and drain on paper towels. Set aside. Pour excess grease from skillet, reserving 3 tbsp of pancetta drippings.

Season the scallops with salt & pepper. Sauté the scallops in reserved pancetta drippings for 2-3 minutes or until the scallops are seared. Add garlic to the pan and cook an additional 30 seconds. Remove the scallops and garlic from pan and place in a large bowl. Toss tomato halves with the warm scallops. Add pancetta.

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

Divide mixed greens on plates and top with scallop salad. Serve immediately.

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