

# Greek Salad with Grilled Scallops

## Ingredients

1 lb Scallops, Sea or Bay

Dressing:

1/2 cup extra virgin olive oil

1/3 cup red wine vinegar

4 garlic cloves, chopped

1 tbsp dried oregano

1 tbsp fresh oregano

1 tbsp fresh thyme leaves

1 lemon, juiced

Kosher salt & ground black pepper

Salad:

4 tomatoes, seeded & cut into chunks

1 med red onion, sliced thin

1/2 lb feta cheese, crumbled

1/2 cup kalamata olives, pitted

Romaine lettuce, torn into pieces

Lemon Wedges, for garnish

Fresh oregano leaves, for garnish

## Directions

To make the vinaigrette, whisk together the oil, vinegar, garlic, dried & fresh oregano, thyme and lemon juice; season with salt & pepper. Pour 1/2 of the vinaigrette over the scallops; set the other 1/2 aside while you make the salad.

In a large bowl, add tomatoes, onion, cucumber, cheese, olives & romaine. Pour the remaining vinaigrette over the salad and toss to combine. Let marinate while you grill the scallops.

Heat grill or grill pan and oil it lightly. Grill the scallops 2 minutes per side, depending on how well done you like your scallops. Top salad with grilled scallops & garnish with oregano leaves and lemon wedges.

**Get Fresh**

Reading, PA

610-670-2500

[adelphiseafood.com](http://adelphiseafood.com)

