

Sea Scallops and Asparagus

INGREDIENTS

- 6 day boat sea scallops
- 1 bunch green asparagus
- ¼ cup chives, thinly sliced
- 2 green onions, minced
- 1 whole tomato, peeled and diced
- 1 clove garlic, minced
- 1 tbsp. olive oil
- 1 tsp. cayenne pepper
- 1 tsp. dried oregano
- Juice of 1 lemon
- 1/3 cup extra-virgin olive oil
- Sea salt and freshly ground black pepper, to taste

DIRECTIONS

1. Preheat your grill to a medium-high heat.
2. In a small pan placed over medium heat, toast the garlic with 1 tbsp. of olive oil until golden.
3. Lower the heat, add the tomato and cayenne pepper, and simmer for 10 min.
4. Remove from the heat and add the green onions, lemon juice, chives, and olive oil. Season to taste, and set aside.
5. Rub some olive oil on each scallop, and season with salt and pepper to taste. Do the same for the asparagus.
6. Place each scallop on the grill and cook until the flesh is firm (about 6 minutes), turning once.
7. Grill the asparagus until done.
8. Plate the asparagus and top it with some of the vinaigrette. Arrange the scallops on top of the asparagus.
9. Drizzle some more vinaigrette over the scallops and serve.