



Seared Scallops with Citrus Herb Vinaigrette

Paired with Pinot Grigio 2017

Ingredients

Vinaigrette:

- ¼ cup olive oil
- 1 lemon, juiced
- ½ orange, juiced
- 1 tsp. lemon zest
- 1 tsp. orange zest
- 1 tsp. salt
- Pinch freshly ground pepper
- ½ Tbsp. chopped thyme

Scallops:

- 1 Tbsp. vegetable oil
- 12 large fresh sea scallops
- 1 pinch sea salt
- 2 oranges, peeled and cut in between sections as segments
- Arugula

Preparation

Vinaigrette:

- Combine ingredients in a food processor until thoroughly mixed.

Scallops:

- Season scallops with sea salt. Heat vegetable oil in a skillet over high heat. Place scallops in skillet and cook until browned, 2-3 min. per side.
- Transfer to a plate, over a bed of arugula. Garnish scallops with orange segments and drizzle vinaigrette over the top.