



## Blackened Scallops with a Trio of Gunther Salsas

Yield - 4 portions

### Ingredients:

- 2-3 ounces - Blackening Seasoning
- 1/2 ounce - Olive Oil
- 2 ounces - Lime Mango Salsa
- 2 ounces - Tomatillo, Salsa Verde
- 2 ounces - Peach Salsa



### Method:

1. Remove side muscle from scallops, pat dry and place in a zip lock bag
2. Coat lightly with olive oil and add the blackening seasoning
3. Shake gently so as not to damage the scallops but enough to evenly coat each scallop with the blackening seasoning
4. Place the scallops in a smoking hot cast iron skillet (do not add any oil)
5. Cook on each side for 1 to 2 minutes or until nicely seared and just cooked through to the center
6. Remove from the skillet and let rest for a few minutes
7. Place three scallops on serving dish and top each with 1 tablespoon of the three different salsas (see picture)
8. Garnish with fresh herbs or fresh diced mango and peaches if you have some on hand

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