PAN-SEARED SCALLOPS WITH TOMATO SALAD

- 1 cup Ken's® Balsamic Vinaigrette, divided
- 2 Shallots, finely chopped
- 2 cloves Garlic, minced
- 1 tsp ea Kosher salt and freshly ground black pepper
- 3 cups Mixed small tomatoes such as red and yellow grape or cherry, halved
- 2 Tbsp Capers
- 1/4 cup Chopped basil
- 2 Tbsp Chopped chives
- 2 Tbsp Chopped dill
- 2 Tbsp Vegetable oil
- 12 large Sea scallops, side muscle removed

1. Whisk 3/4 cup dressing with shallots, garlic, 3/4 tsp each salt and pepper. Toss with tomatoes, capers, basil, chives, and dill. Let stand for 30 minutes.
2. Meanwhile, pat scallops dry with paper towel. Season all over with remaining salt and pepper. Heat olive oil in a large skillet set over high heat until just barely smoking.
3. Sear scallops, without moving, for 3 to 5 minutes, turning once, or until a golden brown crust has formed and scallops release easily from skillet.
4. Divide evenly among 4 plates. Top with seared scallops. Drizzle each serving with remaining dressing.

ADDITIONAL INFORMATION

Ingredients	1 cup Ken's® Balsamic Vinaigrette, divided, 1 tsp ea Kosher salt and freshly ground black pepper, 1/4 cup Chopped basil, 12 large Sea scallops, side muscle removed, 2 cloves Garlic, minced, 2 Shallots, finely chopped, 2 Tbsp Capers, 2 Tbsp Chopped chives, 2 Tbsp Chopped dill, 2 Tbsp Vegetable oil, 3 cups Mixed small tomatoes such as red and yellow grape or cherry, halved

Course	Dinner, Entrees
Cuisine	American, Seasonal Summer
Category	Salads, Seafood
Serving Size	4