

RECIPE | CUCUMBERS



PAN-SEARED SCALLOPS WITH CUCUMBER SALAD

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Recipe created by Double the Spoonfuls



20 min

15 min
PREP.

5 min
COOKING



4



easy

INGREDIENTS

- 10 oz** Pure Flavor® Poco Bites® Cocktail Cucumbers, diced
- 12** scallops
- ½** avocado, diced
- ½** shallot, finely chopped
- 10 oz** feta, divided
- ½ cup** plain Greek yogurt
- 5 tbsp** olive oil, divided
- 3 tbsp** dill, chopped, divided

- 1 tbsp** red wine vinegar
- 1 tbsp** basil, thinly sliced
- 2 tsp** lemon juice
- 1 tsp** chives, chopped
- 1 tsp** crushed red pepper flakes
- Salt & pepper, to taste
- Pita bread, toasted for serving

DIRECTIONS

- 1** Add 8 ounces of feta, Greek yogurt, 2 tablespoons olive oil, and lemon juice to a food processor. Whip until combined and smooth.
- 2** In a medium bowl, combine cucumber, avocado, red wine vinegar, 1 tablespoon olive oil, basil, 2 tablespoons dill, chives, shallot, crushed red pepper, and salt & pepper, to taste.
- 3** Pat the scallops dry and season both sides with salt and pepper. Heat the remaining olive oil in a large skillet over medium-high heat. Once the oil is shimmering, add the scallops and sear for 3 minutes on each side until golden. Remove from heat.
- 4** Spread the whipped feta on a serving plate, then add the scallops, and top with the cucumber salad.
- 5** Garnish with remaining feta and dill. Serve with toasted pita bread.