

RECIPE | MELONS



SCALLOPS WITH MELON SALSA



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INGREDIENTS

For the salsa:

- 2** Pure Flavor® Solara® Melons, diced
- 1** avocado, diced
- 1** red onion, diced
- 1** lime, juiced
- 1 tbsp** olive oil

For the scallops:

- 2 lb** large sea scallops
- 1 tbsp** olive oil
- Salt & pepper, to taste
- Tajín Clásico Seasoning, for garnish

DIRECTIONS

- 1 Heat a grill pan over medium high heat.
- 2 Add salsa ingredients to a large bowl. Gently combine the ingredients together.
- 3 Drizzle the scallops with olive oil and season with salt and pepper. Grill for 1-2 minutes on each side, depending on the size of the scallops. Transfer scallops to plates and spoon the salsa over top. Garnish with Tajín Clásico seasoning before serving.



18 min

15 min
PREP.

3 min
COOKING



4



easy