



RECIPE | MELONS

SCALLOPS WITH MELON SALSA



15 min
PREP.



4



easy

18 min

3 min
COOKING



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
Tajin 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 Tajin Clásico seasoning before serving.