



PAN ROASTED BAY SCALLOP CROSTINI

» Serves 2

INGREDIENTS

4 oz. of bay scallops (80/120 ct.)
½ c extra virgin olive oil
Salt and black pepper
1 c fresh squeezed orange juice
1c balsamic vinegar
Zest of 1 orange for garnish
¼ c of fresh basil, chiffonaded
1 baguette

DIRECTIONS

Preheat oven to 400°.

Glaze: Combine vinegar and orange juice in a stainless pan and heat over medium high heat until reduced by $\frac{3}{4}$ and juice takes on a syrup consistency. Mix in $\frac{1}{4}$ of the orange zest and put aside the rest for garnishing. Set glaze aside to cool.

Crostini: Slice the baguette into $\frac{1}{2}$ inch thick slices. Brush with olive oil and season with salt and pepper. Bake in a 400° oven until golden brown.

Heat a nonstick skillet over medium heat and add remaining olive oil. Season bay scallops with salt and pepper. Add scallops to the skillet and cook for 2-3 minutes, until scallops are opaque in the center.

TO ASSEMBLE

Place 4 slices of the baguette on a plate, equally arrange the scallops on top of the baguette, drizzle with the orange balsamic glaze, fresh basil, orange zest and cracked black pepper.