



PROSCIUTTO WRAPPED SEA SCALLOPS

» Serves 2

INGREDIENTS

8 sea scallops, 20/30 count
2 slices Prosciutto ham, thinly sliced
1 c micro greens
2 Roma tomatoes, sliced into 8 slices
Extra virgin olive oil
Red wine vinegar
Salt and black pepper

DIRECTIONS

Preheat oven to 450°.

Remove adductor muscles from scallops and season with salt and pepper. Evenly cut sliced prosciutto into 4 separate strips. Wrap each scallop with a strip of prosciutto and place them into a lightly oiled baking dish and bake for 5 minutes.

While scallops are baking, place micro greens in a bowl and season to taste, lightly toss with olive oil and red wine vinegar and set aside.

Heat a nonstick skillet on medium-high heat. Remove scallops from the oven and add to the hot skillet and toss until ham gets crisp.

TO SERVE

Arrange greens on center of plate, add 4 slices of tomatoes around greens and arrange cooked scallops on top.