

Blood Orange + Cinnamon Pear Grilled Scallops

INGREDIENTS:

- 2 tablespoons Scallions (finely chopped)
- 1 clove Garlic (finely chopped)
- ¼ cup D'Olivo Blood Orange Olive Oil
- ¼ teaspoon Black Pepper (Coarsely Ground)
- 1lb Scallops (Can also substitute for Shrimp)
- 1 teaspoon D'Olivo Cinnamon Pear Dark Balsamic Vinegar

Optional

- 1/2 tablespoon Chili Paste

DIRECTIONS:

Combine scallions, garlic, D'Olivo Blood Orange Olive Oil, black pepper, and D'Olivo Cinnamon Pear Dark Balsamic Vinegar in a large bowl. If you would like an extra kick add in the chili paste.

Let sit for 30 minutes to allow D'Olivo Blood Orange Olive Oil to infuse.

Thread scallops onto skewers and grill over medium heat for 8" minutes or until done. Turn several times during cooking and baste with remaining marinade

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