



## Seared Scallop Salad



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Part of the Summer Salad Recipe Series

Katherines Corner.com



#### What You Need

Fresh scallops, dry packed (three per person) cleaned patted dry and set aside

4 Eggs (hard boiled and cut in half)

1/2 Cup olive oil mayonnaise

1/2 Cup canola oil (divided)

1 Clove garlic crushed

3/4 Cup fresh Parmesan cheese, divided (1/2 cup grated and 1/4 cup crumbled)

1/4 Cup sour cream

1/2 tsp. Garlic powder

2 Tbsp. Distilled white vinegar\*

2 Tbsp. milk

4-6 Cups Bibb lettuce, Romaine Lettuce, Green Mixed lettuce or loose-leaf spinach

Salt and Pepper to taste

Nonstick frying pan

1/4 Cup canola oil

Whisk

Small mixing bowl

4 salad plates (or bowls)

Plate lined with brown paper or paper towels

Slotted spoon

**Before you Start-** loosely layer salad greens into each bowl or salad plate and set aside.

**Let's Make It!** In nonstick frying pan add 1/4 cup canola oil and garlic, sauté over medium heat until garlic is clear. Add prepared scallops cook (about 3-5 minutes per side) until brown on both sides and cooked through. Using a slotted spoon remove from pan and place on prepared plate. In a mixing bowl combine remaining canola oil, grated Parmesan cheese, sour cream, garlic powder, vinegar and milk. Whisk well until creamy, if it's too thick add a bit of milk one teaspoon at a time.

Add eggs to salad and drizzle some of the dressing on top, add scallops and serve with remaining dressing and crumbled parmesan cheese and your favorite crusty bread.

**Katie's Tid Bits\*** try using white wine vinegar or apple cider vinegar. Try adding 2 Tbsp. honey Dijon mustard to the dressing mix too.

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