

# Jersey Sea Scallops with Jersey Corn-Tomato Salad

Ariane Kitchen & Bar – Verona, NJ

## INGREDIENTS

2 cups Jersey corn, off the cob	1 tablespoon extra virgin olive oil
¼ cup red pepper, small dice	2 tablespoons canola oil
2 tablespoons scallions, sliced	1 pound U10 New Jersey scallops, muscle removed and patted dry
1 pint Jersey cherry tomatoes, cut in half	½ lemon
1 tablespoon shaved radish	salt & pepper, divided



1. Combine the corn, red pepper, scallion, tomatoes, radish and olive oil in a mixing bowl. Season with salt and pepper to taste. Reserve.
2. Heat the canola oil in a sauté pan until hot. Season the scallops with salt and pepper to taste. Place seasoned scallops in the pan and sear for 4-5 minutes, turn over and continue to sear for 2-3 more minutes. Squeeze the juice from the lemon into the pan.
3. Remove the scallops from the pan and plate. Pour the slightly reduced lemon juice over them and then spoon the corn salad in the center.