

## **Seared Scallops with Jalapeño Vinaigrette**

**Pairs perfectly with our Michael Ros 2023 Pinot Grigio**

**Prep Time:** 15 mins | **Cook Time:** 5 mins | **Servings:** 4

### **Ingredients:**

- 1 large jalapeño pepper, seeded and membranes removed
- ¼ cup rice vinegar
- ¼ cup olive oil
- ¼ teaspoon Dijon mustard
- salt and freshly ground black pepper to taste
- 12 large fresh sea scallops
- 1 pinch sea salt
- 1 pinch cayenne pepper
- 1 tablespoon vegetable oil
- 2 oranges, peeled and cut in between sections as segments

### **DIRECTIONS:**

- Place jalapeño, rice vinegar, olive oil, and mustard into a blender. Purée on high until mixture is completely liquefied, 1 to 2 minutes. Season with salt and black pepper.
- Season scallops with sea salt and cayenne pepper. Heat vegetable oil in a skillet over high heat. Place scallops into the skillet and cook until browned, 2 to 3 minutes per side. Transfer to a plate. Garnish scallops with orange segments and drizzle jalapeño vinaigrette over top.

### **Notes:**

If you are making this for a salad dressing, increase the oil to 1/3 cup.

Recipe Source: [allrecipes.com](https://www.allrecipes.com)