

Ruth's Citrus-Glazed Scallops with Avocado Salsa

Scallops:

- 1 1/2 pounds large sea scallops, cut in half horizontally
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Glaze:

- 1/4 cup fresh lime juice
- 1/4 cup fresh orange juice
- 2 tablespoons fresh lemon juice
- 1 tablespoon grated peeled fresh ginger
- 2 tablespoons honey
- 1 teaspoon olive oil
- 1/4 teaspoon ground red pepper
- 1 garlic clove, crushed
- 1/2 cup chopped green onions
- 1/4 cup finely chopped fresh cilantro

Salsa:

- 1/2 cup chopped seeded plum tomato
- 1/2 cup diced peeled avocado
- 1/4 cup finely chopped red onion
- 1 tablespoon finely chopped fresh cilantro
- 1 tablespoon chopped jalapeño pepper
- 1 tablespoon fresh lime juice
- 1/2 teaspoon olive oil
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1 garlic clove, crushed
- 8 Bibb lettuce leaves (optional)





Method:

To prepare scallops, heat a large nonstick skillet over medium-high heat. Combine first 3 ingredients in a bowl; toss well. Add scallops to pan; cook 2 minutes on each side or until browned. Remove from pan; keep warm.

To prepare glaze, combine lime juice and the next 7 ingredients (lime juice through 1 garlic clove) in a small bowl; stir with a whisk. Add juice mixture to pan. Cook 7 minutes or until glaze becomes shiny and begins to thicken. Drizzle the citrus glaze over the scallops; add green onions and 1/4 cup cilantro. Toss well.

To prepare salsa, combine chopped tomato and remaining ingredients except lettuce; toss well. Serve on Bibb lettuce leaves, if desired.