

# Scallop & Mango Salad



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2 mango, peeled, diced	2T lime juice, fresh	8 jumbo scallops
1 small sweet onion, thinly sliced	1T lime zest	2T butter
1/2 red bell pepper, cored, diced	2T olive oil	4c salad greens

Place mango, sliced onion and red bell pepper in small bowl. Mix well. Add lime juice, lime zest and olive oil. Mix well and set aside for 15 minutes.

Melt butter in large skillet. Add scallops and cook 2~3 minutes per side, until golden brown and caramelized.

Place 1c salad greens on plate. Top with scallops. Top scallops with mango~onion mixture. Drizzle lime oil over mango and scallops. Serve while scallops are hot.

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**Debbie Spangler ~ Certified Personal Chef**

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