

Scallops with Mareeba Black Garlic and Chorizo

*This is an ideal starter for two or a pre-dinner nibble.
It is also excellent as a lunch, served with a lemon vinaigrette rocket salad.*



Ingredients;

- 250g small queen scallops (these are sold in the fish counter in supermarkets)
- 50g chorizo sausage – finely diced
- 5 cloves of peeled black garlic – very finely sliced
- Juice of half a lemon
- 1 tablespoon of freshly chopped parsley
- 1 tablespoon of freshly snipped chives
- 1 tablespoon of sherry
- Lemon wedges for serving

Instructions;

1. Pat the scallops dry with a kitchen towel.
2. Heat a large frying pan (no oil) and fry the chorizo sausage for 1 –2 minutes.
3. Add the scallops, sliced black garlic and stir-fry for about 4 minutes or until the scallops are cooked.
4. Sprinkle the parsley and chives into the frying pan.
5. Add the lemon juice and the sherry.
6. Turn up the heat for one minute.

7. Serve immediately with a slice of lemon to squeeze over the top.