

Tequila Scallops with Peppers, Mangoes, and Avocado

This is a colorful and flavorful main course guaranteed to "wow" your guests.

INGREDIENTS

- 1 yellow pepper
- 1 red pepper
- 1 orange pepper
- 12 cherry tomatoes
- 1t olive oil
- 1 ½ lbs scallops
- ¼ c lime juice
- ¼ c tequila
- 1/3 c fresh basil
- 3 t butter
- 1 c avocado
- 1 c mango



DIRECTIONS

- 1: Broil the pepper close to the broiler until charred on all sides.
- 2: Put into paper bag while still hot and let stand for 10 minutes.
- 3: Remove the peel and the seeds and cut the pepper meat into small strips.
- 4: Broil the tomatoes until brown and blistered
- 5: Heat oil in a large skillet.
- 6: Add the scallops and cook for 2 minutes.
- 7: Remove from heat, flip scallops and add lime juice and Tequila.
- 8: Return to heat and simmer until scallops are cooked through and the liquid is reduced by ½ (about 3 minutes).
- 9: Remove the scallops using a slotted spoon.
- 10: Add peppers, tomatoes, and basil to the cooking liquid.
- 11: Add butter 1 T at a time whisking until melted.
- 12: Season with salt & pepper. Return the scallops to the mixture.

Serve the scallops over rice or noodles.
Sprinkle with diced avocado and mango.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.



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in half along the dotted line. Your recipe card is
ready for use.