

Seared Sea Scallops with Fresh Basil Sauce & Tomatoes

1 cup grape seed oil
1/2 lb basil, blanched
1 lb sea scallops
1 cup cherry tomatoes, halved
1 T white balsamic vinegar
2 T extra virgin olive oil
lemon juice to taste
kosher salt & pepper

Add grape seed oil to medium/high heat pan. Season with salt & pepper. Sear scallops for 60 seconds on each side, until golden brown.

For basil tomato sauce, gently mix together tomatoes, vinegar, lemon juice, olive oil, and chopped fresh basil. Season with salt & pepper and serve on the scallops.

