

Scallop Skewers with Mango-Tarragon Salsa

Fresh mango and BBQ [shrimp](#) is a match made in your kitchen! The flavour will make this a summertime FAVOURITE!

Ingredients

2 tbsp olive oil

2 tbsp chopped fresh tarragon

1-1/2 tbsp fresh lime

1 tsp grated lime peel

1 mango, pitted and diced

1 [red pepper](#), finely diced

½ cup spring onion finely chopped

Salt and Pepper to taste

Serves 4

Prep & Directions

1. 28, 40/60 scallops

2. 4–10 to 12 inch-long metal skewers

3. Prepare BBQ (med/high heat). Whisk the first 4 ingredients in a medium bowl to blend the dressing. Transfer 2 tbsp dressing to a small bowl and reserve. Mix mango, bell pepper, and onion into remaining dressing in a medium bowl. Season salsa with salt and pepper to taste.

4. Thread [scallops](#) on Skewers. Brush with reserved dressing over scallops; sprinkle with salt and pepper. Grill scallops 2 minutes on per side. Transfer scallops on skewers to plates and spoon salsa alongside and serve.