

22. Warm Scallop & Fettuccine Salad

Ingredients:

- 1 x 375gms pkt fresh fettuccine
- 3 tablespoons extra virgin olive oil
- 400gms fresh scallops without roe, dark vein removed
- 1 lemon, rind finely grated
- 1 large garlic clove, crushed
- 60ml (1/4 cup) fresh lemon juice
- Salt & freshly ground black pepper
- 200gms 'Lemnos' Full Cream Fetta, crumbled
- 1/2 large bunch (50g) rocket, ends trimmed, washed, cut into 3cm lengths
- 1 bunch chives, snipped into 2cm lengths
- 2 fresh red 'Birdseye' chillies, finely chopped

Directions:

1. Cook the fettuccine in a large saucepan of salted boiling water for 3 minutes or according to packet directions until al dente. Drain well and rinse under cold running water. Transfer to a large bowl and add 2 tablespoons of the oil. Toss to coat.
2. While fettuccine is cooking, place scallops, lemon rind and garlic in a bowl. Toss to combine. Heat remaining oil in a medium frying pan over high heat. Add the scallop mixture and cook, tossing occasionally, for 1-1 1/2 minutes or until scallops are light golden and flesh turns white. Remove pan from heat and add the lemon juice. Season well with salt and pepper.
3. Add feta, rocket, chives, chillies and scallop mixture to fettuccine. Use 2 large spoons or tongs to gently toss until combined. Serve immediately.