

Scallops with Warm Corn-Chorizo Salad

Ingredients:

- 2 Tbs olive oil, divided
- 5 oz. sweet Italian chorizo (or your favorite kind)
- 1/2 cup diced onions
- 2 tsp. minced garlic
- slightly charred corn from 4 ears of corn
- 6 cups packed baby spinach
- 1/2 lb. fresh scallops
- salt and pepper

Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add chorizo and cook for 5 minutes. Add the onions and garlic and sauté for 2 more minutes. Stir in kernels of corn (charred or uncharred) and the spinach. When the spinach starts to wilt, remove mixture from skillet to a bowl and set aside. Rinse and pat dry your scallops. Add salt and pepper to the scallops. Add remaining 1 tablespoon of olive oil to the skillet and turn up the heat to high. When skillet is very hot, add scallops and sear 1 to 2 minutes on each side. Serve over warm corn-chorizo salad. Enjoy!

***"If you have good thoughts they will shine out of your face like sunbeams and you will always look lovely."
- Roald Dahl***

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)