

Caribbean-Marinated Shrimp and Scallops

Tantalize your taste buds with this tangy combination of shrimp and tender sea scallops marinated in citrus juice, Jerk seasoning and basil. Serve chilled, on a bed of fresh greens, for a complete meal. It's also a perfect appetizer for entertaining.

Ingredients

1 tablespoon vegetable oil
1 pound sea scallops*
1 pound medium shrimp*, peeled and deveined
1 cup diced bell pepper (red or yellow, or combination of both)
3/4 cup minced red onion
3 tablespoons thinly sliced green onions

Marinade

1/3 cup orange juice
2 tablespoons lime juice
1 tablespoon extra virgin olive oil
1 tablespoon [Caribbean Jerk Seasoning](#)
1 teaspoon [Basil Leaves](#)

Directions

1. Heat vegetable oil in a large skillet over high heat; add scallops to hot pan and sear 1 1/2 to 2 minutes per side. Transfer scallops to medium bowl and chill. Sauté shrimp in same pan 4 minutes or until shrimp turn pink. Transfer shrimp to another bowl and chill.
2. Combine marinade ingredients in a large bowl. Add chilled shrimp, bell pepper, red onion, and green onions. Cut chilled scallops into quarters; add to bowl; toss well. Cover and refrigerate for at least 1 hour.