

Charbroiled Scallops

Marinated scallops, charbroiled and served with couscous studded with colorful vegetables and herbs.

Serves 4

INGREDIENTS

16 king scallops
3 tbsp. olive oil
grated rind 1 lime
2 tbsp. chopped fresh basil
2 tbsp. chopped fresh chives
1 garlic clove, finely chopped
black pepper

BEJEWELED COUSCOUS:
2 cups couscous
½ yellow bell pepper, deseeded and halved
½ red bell pepper, deseeded and halved
4 tbsp. extra virgin olive oil
1 small cucumber, chopped into ½ inch pieces

3 scallions, finely chopped
1 tbsp. lime juice
2 tbsp. shredded fresh basil
salt and pepper

TO GARNISH:
basil leaves
lime wedges

1 Clean and trim the scallops as necessary. Put into a nonmetallic dish. Mix together the olive oil, lime rind, basil, chives, garlic, and black pepper. Pour over the scallops and cover. Leave to marinate for 2 hours.

2 Cook the couscous according to the packet instructions, omitting any butter recommended. Brush the red and yellow bell pepper halves with a little of the

olive oil and place under a preheated hot broiler for 5–6 minutes, turning once, until the skins are blackened and the flesh is tender. Put into a plastic bag and leave until cool enough to handle. When cool, peel off the skins and chop the flesh into ½ inch pieces. Add to the couscous with the remaining olive oil, cucumber, scallions, lemon juice, and seasoning. Set aside.

3 Lift the scallops from the marinade and thread on to 4 skewers. Cook on a lit barbecue or preheated ridged griddle for 1 minute on each side, until charred and firm but not quite cooked through. Remove from the heat and allow to rest for 2 minutes.

4 Stir the shredded basil into the couscous and divide on to plates. Put a skewer on each, garnish with basil leaves and lime wedges.

