

Eat Happy Kitchen

Anna Vocino

## **BACON WRAPPED SEA SCALLOPS WITH CHILI BASIL MANGO DIPPING SAUCE**

(Serves 4)

### **BACON WRAPPED SEA SCALLOPS**

(Serves 2-3)

1 pound large diver's scallops, fresh or thawed and patted dry

Salt and pepper

1 pound bacon

Preheat oven to 425 degrees. Season scallops with salt and pepper. Wrap each scallop with bacon, secure with a toothpick. Lay flat on a parchment lined baking sheet. Bake in oven 20-25 minutes, or until bacon is done through. Remove from oven, drain on a paper towel lined plate for 5 minutes, then serve with Chili Basil Mango Dipping Sauce.

### **CHILI BASIL MANGO DIPPING SAUCE**

(Yields 2 cups)

1/4 cup packed basil leaves, torn

1 mango, cored and cubed

1 14-ounce can full fat coconut cream

1 teaspoon salt

1/2 teaspoon ground cayenne

Combine all ingredients in a Vitamix or similar blender until smooth. Serve as a dipping sauce alongside Bacon Wrapped Scallops, chicken or fish.