

Grilled Sea Scallops with Paprika and Cilantro Salsa

Yield: 2 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/sea-scallops-indian-recipe>

Ingredients:

- 10 sea scallops large, thawed if frozen
- 2 tablespoons olive oil
- 1/2 teaspoon paprika or smoked paprika, I used smoked paprika, but any good quality paprika will work
- 1/2 bunch cilantro I would remove more of the stems next time, but I was using cilantro I had left over from another recipe!
- 1 green onion cut into small pieces
- 1 1/2 teaspoons red wine vinegar
- 2 teaspoons lemon juice fresh squeezed
- 1 tablespoon olive oil
- 2 tablespoons water
- 1/2 teaspoon green Tabasco sauce or use your favorite hot sauce
- 1 pinch salt or more to taste

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 25 milligrams
4. Fat: 21 grams
5. Fiber: 1 grams
6. Protein: 13 grams
7. SaturatedFat: 3 grams
8. Sodium: 270 milligrams

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