



## Scallops with Sautéed Sweet Potato Relish

*(adapted from Great Chefs of the Caribbean Cookbook)*

Serves 8

- 2 tablespoons olive oil, plus more if needed
- 3 cups sweet potatoes, diced
- 1 ½ cups Strawberry/Banana/Pineapple juice
- 2 slices red onion, diced
- 1 cup red bell pepper, diced
- 1 cup green bell pepper, diced
- 1 cup chicken stock
- 1 cup zucchini, diced
- 2 to 3 tablespoons olive oil
- 24 diver or sea scallops

For the relish: In a medium sauté pan, heat the olive oil over medium high heat. Add the sweet potato and fruit juice and sauté until the sweet potatoes are almost tender. Add the onion, peppers and chicken stock and cook 2 more minutes, adding fruit juice as needed to keep the vegetables moist. Add the zucchini and cook 1 minute or until the juice has been reduced and the vegetables are tender.

For the scallops: Season the scallops with salt and pepper. Add 2 to 3 tablespoons olive oil to a sauté pan over medium high heat. Saute the scallops in the oil, adding a bit more oil if necessary, for about two minutes on each side, or until brown. Do not overcook or the scallops will become tough. To serve, place three mounds of sweet potato hash on each serving plate and top with one scallop on each mound.