



## Carrot Top Chimichurri

### Ingredients

**"Scotch on the Rocks" Smoked Scotch Bonnet Pepper Sea Salt**

- 1 CUP CARROT TOPS (3 carrots)
- 1/4 CUP CILANTRO
- 1 CHILI PEPPER
- 1/2 SHALLOT
- 2 TBSP RED VINEGAR
- 1/4 CUP EVOO (or more as needed)
- 3 CARROTS
- 6 to 8 LARGE SCALLOPS

### Directions

1. Blend together the carrot tops, cilantro, vinegar, chili, shallot and olive oil.
2. Add additional olive oil as needed to thin the sauce.
3. Season to taste with **"Scotch on the Rocks" Smoked Scotch Bonnet Pepper Sea Salt**.
4. Heat a skillet and drizzle with **Scotch Bonnet Pepper Infused EVOO** (enough to cover the bottom of the pan).
5. Thinly slice the carrots and add to the pan. Once they are browned on one side, flip them over, and remove once done.
6. Pat the scallops dry. Add them to the pan on high heat, spacing them apart. Cook for 2 minutes until a golden brown crust forms on the bottom. Reduce heat to medium high, and gently flip the scallops. Cook for another 1-2 minutes. Remove from pan.
7. Plate scallops and carrots with the chimichurri and finish with a light sprinkle of **Smoked Scotch Bonnet Pepper Sea Salt** to taste.

#### HELPFUL TIPS:

If you are a fan of garlic, adding a fresh clove of garlic to the chimichurri is also delicious.

