

SCALLOP AND ROASTED PEPPER *Kebabs*

makes 12 kebabs

12	small bamboo skewers	12
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
9	fresh mushrooms caps, quartered	9
½ lb	sea scallops	250 g
1	jar (5 oz/170 mL) PASTENE Roasted Peppers, cubed	1
½ cup	PASTENE Flavored Bread Crumbs	125 mL
	juice of 1½ lemons	
	PASTENE Extra Virgin Olive Oil	
	lemon wedges	

- Soak skewers in water 10 minutes. Preheat oven broiler.
- Heat olive oil in a skillet over medium heat and cook mushrooms about 4 minutes.
- Thread scallops, mushrooms and pepper cubes on skewers. Brush with lemon juice and olive oil and sprinkle with bread crumbs.
- Place on broiler pan and place at 2 inches (5 cm) from hot broiler element. Broil about 4 minutes, turning after 2 minutes. Serve with lemon wedges.

