



## Saucy Scallops

### Ingredients

- 1 tablespoon [Fustini's Garlic olive oil](#)
- 1 tablespoon butter
- 12 large scallops
- 2 small tomatoes, chopped
- 1 tablespoon [Fustini's Fig balsamic](#)
- 1 tablespoon [Fig & Maple Paste](#)
- Feta cheese
- crusty French baguette

### Directions

#### Step 1.

In a medium sauté pan, place Fustini's Garlic Olive Oil and butter. Place on medium heat until the butter has melted, and then swirl to combine. Add the scallops, salt & pepper, tomatoes, Fustini's Fig Balsamic and Fig & Maple Paste. Cook on medium heat for 7 to 10 minutes, until the scallops are cooked and the tomatoes and balsamic have reduced to make a nice sauce.

#### Step 2.

Divide the scallops and sauce into two bowls, top with crumbled feta cheese. Serve with sliced French Baguette bread for dipping in the sauce.