



Small scallops with guacamole and tomatoes

Ingredients:

- 1 tin of stewed small scallops
- 1 avocado
- 1 scallion
- 1 green tomato
- ½ green bell pepper
- 1 dl lime juice
- Salt
- Tabasco sauce
- 4 cherry tomatoes.

Preparation of the recipe:

Separate several scallops and set aside.

Blend all the ingredients in a food processor until smooth. Dress with salt and tobasco sauce, cover and chill.

Open in two the tomatoes and with a spoon to remove the hearts, to reserve.

Finishing touches and presentation:

Serve the guacamole on a plate and placing the scallops alongside, top with the tomatoes and fresh greens.