

Moroccan Spiced Scallops with Garlic Rice
(serves 4)

16 large scallops
1 tsp. lemon zest
1/2 tsp. cumin
1/2 tsp. ground coriander
1/2 tsp. ground fennel
1/2 tsp. red chili flakes
1 T olive oil
1 C jasmine rice
5 cloves garlic
1 bunch broccoli
1 T olive oil
S and P to taste

1. Combine all spices, chili flakes and lemon zest together, add olive oil and pour over scallops.
2. Grill scallops for 4 minutes or until firm and fully cooked.
3. Pour rice in small pot with 4 garlic cloves, salt and pepper and add 2 1/4 C water and simmer covered until tender.
4. In a medium pan over high heat add olive oil and 1 chopped garlic clove and sauté 1 minute. Add broccoli and cook an additional 3 minutes.
5. Place rice on plate, top with scallops and garnish with broccoli.