

## ***Bacon-wrapped Scallops***



### **Ingredients**

8 baguette slices

10 slices bacon, divided

8 scallops

Salt and pepper to taste

4 baked potatoes

1 Tbsp. coarsely chopped arugula

2 Tbsp. melted butter

1/4 tsp. garlic powder

Fresh sage

### **Directions**

Place a small casserole dish inside the oven and close the door. Preheat the oven to its lowest setting, then turn off the heat. Wrap baguette slices in plastic, then completely cover in foil, making sure no plastic is exposed, and place in oven. Meanwhile, cook bacon until it starts to brown but remains flexible, drain, and place on paper towels; set aside. Coat a large nonstick skillet with cooking spray and heat over medium-high. Season scallops with salt; place in the hot

pan and sear for 2 minutes on each side, or until golden brown and opaque throughout. Wrap one slice of bacon around each scallop and secure in place with a toothpick. Transfer the scallops to the warmed casserole dish inside the oven. Cut each baked potato open and scoop out the white flesh into a microwave-safe bowl. Heat on high for one minute. Chop the remaining 2 slices of bacon and add to the potatoes. Toss in arugula, melted butter, garlic powder, and salt and pepper. Mix together and set aside. Remove baguettes from the oven, unwrap, and arrange on a platter. Remove bacon-wrapped scallops from the oven and place one in the center of each baguette. Top with the warmed potato mixture and garnish with snippets of fresh sage. Serve immediately.