

Spicy Bacon-Wrapped Scallops



Ingredients

- 10 slices bacon
- 10 sea scallops
- 1 tsp. Cajun seasoning
- 1 tbsp. olive oil
- 1 lemon, cut into wedges

Directions

1. Cook bacon in large skillet over medium-high heat, turning occasionally, until lightly browned, about 5 minutes. Dry bacon slices on paper towels.
2. Wrap each slice of bacon around one sea scallop and secure with a toothpick. Add seasoning.
3. Heat olive oil over medium-high heat; sear scallops until golden, 3-4 minutes on each side. Squeeze lemon over scallops. Serve immediately.

Makes 10 appetizers.