

Scallop Brochettes with a Mango Tarragon Salsa

2 tablespoons olive oil
2 tablespoons chopped fresh tarragon or 2 teaspoons dried
1½ tablespoons fresh lime juice
1 teaspoon grated lime peel
2/3 cup diced peeled mango
1/3 cup diced red bell pepper
1/3 cup diced sweet onion (such as Vidalia or Maui)
12 sea scallops

Prepare barbecue (medium-high heat). Whisk first 4 ingredients in medium bowl to blend. Transfer 1 tablespoon dressing to small bowl and reserve. Mix mango, bell pepper and onion into remaining dressing in medium bowl; season salsa to taste with salt and pepper.

Thread scallops on 2 skewers. Brush reserved 1 tablespoon dressing over scallops; sprinkle with salt and pepper. Grill scallops until just opaque in center, about 3 minutes per side. Transfer scallops to plates. Spoon salsa alongside.