

SEARED SCALLOPS WITH LEMON BUTTER SAUCE

Servings: 4



INGREDIENTS:

Scallops

- 3 tablespoons butter, divided
- 1 pound scallops
- salt and freshly ground black pepper, to taste
- 2 cloves minced garlic
- Juice of 1 lemon
- 2 tablespoons chopped fresh parsley leaves

Orzo, Pine Nut & Feta Salad

- 1 pound orzo, cooked and drained
- 3 tablespoons fresh lemon juice
- 1/2 cup olive oil
- 1/2 cup pine nuts, toasted
- 1 1/4 cups feta (6 ounces), crumbled
- 1 cup thinly sliced scallion greens

PREPARATION:

Scallops

Melt 1 tablespoon butter in a large cast-iron skillet over medium-high heat. Rinse scallops with cold water (remove side muscle if present) and thoroughly pat dry.

Season scallops with salt and pepper, to taste. Working in small batches, add scallops to the skillet and cook 1-2 minutes per side, until golden brown and translucent in the center; do not overcook. Remove scallops from pan and keep warm.

Reduce pan heat to medium and melt 2 tablespoons butter in the skillet. Add garlic and cook, stirring frequently, until fragrant, about 1 minute. Stir in lemon juice. Season with salt and pepper, to taste.

Serve scallops immediately with lemon butter sauce. Garnished with parsley, and alongside orzo, pine nut and feta salad.

Orzo, Pine Nut & Feta Salad

Toast pine nuts in a shallow baking pan in a 350°F oven until golden, 5 to 10 minutes. Whisk together lemon juice, oil, and salt and pepper to taste in a large bowl, then add hot orzo and toss. Cool orzo, then toss with toasted pine nuts, feta, and scallion greens. Season with salt and pepper.

Suggested Wine Pairing:
Sarah's Vineyard Tondré Grapefield Chardonnay

