

Tapena

GRAB A FORK



Scallops and Shallots

Serves 6-8

Pair with: Tapeña Verdejo

Ingredients

- 30 large scallops (if frozen, defrost according to package directions)
- 4 Tbsp butter
- ¼ cup shallots, thinly sliced
- 1 ½ cup fruity white wine like Verdejo or Prosecco
- 1 cup heavy whipping cream
- 2 Tbsp flat leaf parsley, chopped

Directions

Clean and thoroughly dry the scallops, trimming away the hard muscle. If they are frozen, defrost and rinse them before drying them.

Melt 2 tablespoons of butter in a large skillet. Sauté shallots on medium-low heat until they begin to caramelize. Remove shallots and set aside.

Add 2 tablespoons butter to pan, melt raise heat to medium-high. Cook the scallops for no more than 3 minutes, turning once during cooking time. Remove scallops and set aside.

Add the shallots back to the pan with the wine. Simmer the wine until reduced by half, about 7 minutes,

Whisk in the cream and simmer sauce for 6 minutes on med-low heat. Return scallops to heat quickly, careful to not overcook.

Put scallops and sauce in a serving dish. Sprinkle with parsley and serve.