

Seared Scallops with Lemon Cream Sauce

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 3



Ingredients:

- 1/3 cup Southern Grove Shelled Pistachios
 - 4 tablespoons Countryside Creamy Butter, divided
 - 1/2 onion, minced
 - 1 teaspoon Stonemill Minced Garlic in Extra Virgin Olive Oil
 - 1 cup Friendly Farms Heavy Whipping Cream
 - 1 lemon, zested and juiced
 - Stonemill Sea Salt Grinder, to taste
 - Stonemill Peppercorn Grinder, to taste
 - 12 ounces Specially Selected Jumbo Scallops, thawed
 - 2 tablespoons chopped fresh parsley
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Directions:

1. In a food processor, pulse pistachios into a fine dust.
2. In a small saucepan over medium heat, melt 2 tablespoons butter. Add onions and cook for 2-3 minutes, then add garlic and cook until aromatic.
3. Add ground pistachios to onion mixture to form a paste. Cook 3-5 minutes or until the pistachios release their aroma.
4. Whisk in cream and reduce heat to low. Let sauce sit on low heat, stirring occasionally until cream slightly reduces.
5. Stir lemon juice and zest into cream sauce. Strain sauce through fine mesh sieve and return to low heat. Season with salt and pepper to taste. Keep warm until needed.
6. In a large sauté pan over high heat, add remaining 2 tablespoons butter. Swirling the pan, allow butter to brown, about 1 minute, then sear bottoms of scallops. Once the bottoms are browned, turn and sear other side. Lower heat, cover and allow to steam until fully cooked.
7. Plate scallops on top of lemon cream sauce, reserving some sauce to drizzle over the top. Garnish with chopped parsley and serve immediately

Tip: Use remaining sauce to pair with your favorite pasta.



Recipe Courtesy of:
ALDI Test Kitchen