Seared Scallops with Creamy Spinach and Leeks

Description

Sweet Leeks and rich cream with spinach make a bed for seared scallops

Ingredients

- 2 1/2 tbsps unsalted butter
- 12 ozs baby spinach leaves
- 2 medium leeks - white and light green parts only, halved, thinly sliced
- 1 pinch kosher salt (to taste)
- 2 Large cloves of garlic
- 1 cup dry white wine
- 1/3 cup heavy cream
- 2 tbsps freshly grated parmigiano-Reggiano
- 16 large dry-packed sea scallops
- 4 tsps vegetable oil

Instructions

1. Melt 1/2 Tbs. butter in a 12-inch skillet over med-high heat. Add half of the spinach and cook, tossing with tongs, until just wilted. Transfer with tongs to a colander set over a bowl. Let drain and cool. Repeat with remaining spinach (you don't need to add extra butter). Squeeze handfuls of the spinach to release as much liquid as possible.

2. Discard any liquid in the skillet. Melt the remaining 2 Tbs. butter over medium heat and add the leeks and a pinch of salt. Cook until soft but not brown, about 5 minutes. Add garlic and cook stirring, 1 minute more. Add the wine, raise the heat to med-high, and cook until almost evaporated, about 2 minutes. Add the cream and simmer until its thickened and coats the back of a spoon, about 2 minutes. Season with 1/2 tsp salt, a generous grind of pepper. Stir in the cheese and fold in the spinach. Keep warm.

3. Pat the scallops dry and remove the side muscle if still attached. In a 12-inch skillet, heat 2 tsp. of the oil over medium heat, until shimmering hot. Season the scallops with salt & pepper. Add half of the scallops to the pan and cook, undisturbed, until browned on the bottom, 2-3

Summary

Yield: 4
Prep Time: 30 minutes
Category: Seafood
Cuisine: American
Tags: Scallops Spinach Leeks

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minutes. Flip and continue to cook until just opaque in the center, about 2 minutes more. Transfer to a plate and tent with foil to keep warm. Repeat with the remaining 2 tsp. of oil and the scallops. Serve the scallops over the spinach.

Notes

Can also be served over angel hair pasta.