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).

Summary

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

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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 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

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Can also be served over angel hair pasta.