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RECIPE & PHOTO BY
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basil butter scallops over lemon rice

ingredients

LEMON RICE:

- 2 tbsp extra virgin olive oil
- 1 c jasmine or long-grain rice
- 2 cloves garlic, minced
- ½ tsp kosher salt
- 2 c chicken stock
- ¼ c fresh lemon juice
- 2 tbsp butter
- ⅓ c green onion, chopped

SCALLOPS:

- 12 large or 8 jumbo scallops
- All-purpose flour for dusting
- Salt and pepper to taste
- 2 tbsp extra virgin olive oil
- 3 tbsp butter
- 1 tbsp fresh lemon juice
- 3 garlic cloves, minced
- 1 c fresh basil, chopped
- 1 tsp lemon zest

directions

LEMON RICE: Heat oil in a large pot over medium high heat and add rice. Stir and cook for about 5 minutes until rice starts to brown. Add garlic and salt and saute about 2 minutes. Add chicken stock, lemon juice and butter and bring to a boil. Turn heat to low and cover pot with a lid. Simmer 15-20 minutes until rice is cooked. Remove from heat, fluff with a fork and stir in green onion. Place lid on pot and set aside.

SCALLOPS: Dry scallops thoroughly with paper towels. Get as much moisture out of the scallops to ensure a good sear. Dust one side of the scallops with flour and season with a sprinkle of salt and pepper. Repeat on other side. Heat oil in a large skillet over medium-high. Once oil is very hot, place scallops into pan and cook without moving them, about 2-3 minutes, creating a golden brown crust.

Flip scallops; if any stick to the pan, either cook a few more seconds or wiggle the scallop loose with tongs and flip. Cook an additional 30 seconds, remove from pan and set aside.

Lower heat to very low, add butter and lemon juice. Once butter is melted, add garlic, basil and lemon zest and cook about 1 minute longer. Add scallops back into the pan and cook for an additional minute.

TO SERVE: Serve over rice, spooning pan sauce over scallops. SERVES 2 LARGE PORTIONS.



pair it

Acrobat Rosé
of Pinot Noir

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