

RECIPE | TOMATOES

SWEET TOMATOES & SCALLOPS

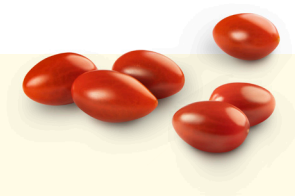


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SWEET TOMATOES & SCALLOPS

INGREDIENTS

- 1 pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 16 large sea scallops
- ½ cup shallots, thinly sliced
- ¼ cup dry white wine
- 1 lemon, halved
- 2 cloves garlic, minced
- 3 tbsp butter
- 2 tbsp olive oil
- salt and pepper, to taste
- fresh basil, julienned, for garnish



DIRECTIONS

- 1 Heat a large skillet over medium-low heat and melt butter. Add the shallots and cook, stirring occasionally for 3-5 minutes until tender, but not browned. Add the garlic and cook for 30 second to 1 minute until fragrant. Add the wine and cook until half the liquid has evaporated. Add the tomatoes, salt and pepper and cook over medium heat, stirring occasionally, for 10-12 minutes, until the tomatoes have released their juices. Transfer the tomato mixture to a small dish, then wipe the pan.
- 2 Pat the scallops dry. Add oil to the skillet and turn the heat to medium-high. Add half the scallops, spacing them evenly in the pan and season with salt. Cook without moving for 2-3 minutes, until golden brown on the bottom. Flip and cook for 1 more minute. Transfer scallops to a plate and repeat with the rest of the scallops.
- 3 Return the tomatoes to the skillet and squeeze lemon into the pan. Return the scallops and top with basil, more salt and serve.



25 min

5 min
PREP.

20 min
COOKING



4



easy