



RECIPE | TOMATOES

SWEET TOMATOES & SCALLOPS



25 min

5 min
PREP.

20 min
COOKING



4

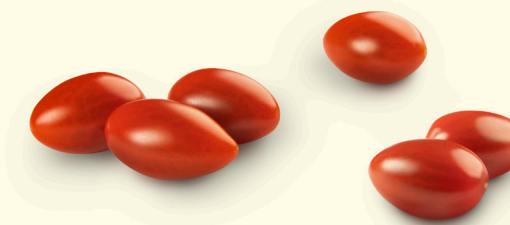


easy



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 seconds 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.

