

Bay Scallops & Swiss Chard with Pasta

Ingredients

1 lb bay scallops	4 cloves garlic, minced
1/2 box your favorite pasta, cooked	1 tsp salt
1 bunch Swiss chard, ruby red or bright lights if available	Fresh black pepper, to taste
1 tbsp olive oil	1 large lemon, juiced
1 tbsp butter	
1 onion, sliced	

Directions

If stems of chard are thick, trim by folding leaf in half and cutting out center stem. Chop stems into bite size pieces. Boil in salted water 3 minutes. Rinse in cold water & set aside. Place chard on top of each other and roll up. Cut into thin strips.

Heat oil & butter in large skillet over medium high heat. Add onions & sauté until begin to brown. Add garlic and sauté till soft. Add chard, stems, salt & pepper. Sauté until chard wilts. Immediately add scallops & sauté till opaque, 2 minutes.

Add lemon juice to skillet and toss to combine flavors. Add pasta. Mix scallops & chard with pasta until well combined. Serve immediately.

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