

Grilled Sea Scallops

Ingredients

24 large sea scallops, about 1 1/2 pounds
4 large branches fresh rosemary
4 tablespoons extra virgin olive oil

Sea salt and freshly ground pepper
Sautéed Spinach with Garlic
(see recipe at end)
1/2 lemon garnish

Directions

Strip leaves off 4 branches of rosemary to make room for 6 scallops and reserve the leaves. (If the rosemary branches are small, skewer 3 scallops on each.) Skewer the scallops and lay them on a plate. Sprinkle the olive oil and about a tablespoon of the reserved rosemary leaves over the scallops and season with salt and pepper. Turn the scallops in the oil several times and let them marinate for 1/2 hour.

Prepare the spinach (see recipe at end) and spread it on a platter.

Two to three inches above hot coals or under a broiler, broil the scallops for 5 minutes on each side, basting once with the marinade, until they are browned. The scallops are cooked as soon as they are opaque throughout. Put the scallops on top of the spinach and squeeze a little lemon juice over all.

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SAUTEED SPINACH WITH GARLIC

Ingredients

2 pounds spinach
3 cloves garlic, sliced
3 tablespoons extra virgin olive oil
coarse salt and freshly ground pepper

Instructions

Wash and blanch the spinach in boiling salted water. Immediately plunge it into a bowl of ice water, swish it gently, and drain thoroughly. Squeeze the spinach as dry as possible and chop it coarse.

Heat the oil in a sauté pan over medium heat. Add the garlic and cook for a minute or 2, until it is just tinged golden. Add the spinach and toss to warm it; combine it thoroughly with the oil and garlic and season to taste with salt and pepper.

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