

Sautéed Scallops with Peas and Rhubarb-Radish Relish

Recipe Courtesy of Jody Adams/Rialto

Serves 4

Ingredients:

1-2 tbsp extra virgin olive oil

12 large scallops, (about $\frac{3}{4}$ pound)

kosher salt and freshly-ground black pepper

6 small radishes, cut in half

2 tbsp fresh rhubarb, cut into $\frac{1}{8}$ " dice

1 tbsp honey

2 tsp lemon juice

$\frac{1}{2}$ cup peas, blanched

1-2 tbsp mixed, fresh herbs such as mint, basil, chervil & dill, chopped

$\frac{1}{2}$ cup pea shoots

How-to:

Heat the olive oil in a large sauté pan over medium-high heat

Season the scallops with salt and pepper

When the oil is hot, add the scallops and allow them to sear until golden brown, about 2 minutes. Flip and sear the second side for 1 minute. Divide the scallops amongst the 4 plates

Reduce the heat to medium, add the radishes cut-side-down, season with salt and pepper and cook 2 minutes

Flip the radishes onto their round side, and cook 1 minute

Add the rhubarb, honey, peas and pea shoots, season with salt and pepper and cook, tossing constantly, for 30 seconds

Distribute evenly over the scallops and serve