

## **PARMESAN-BASIL SCALLOPS WITH PASTA and asparagus**

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serves 4 (Cuts in half easily.) Read through recipe before beginning.

*We found it easy to first heat the oven to 200 F and then put the pasta water to boil. We next grilled the asparagus, afterward setting it in the oven to keep warm. The linguine was afterward cooked and a little added to each serving bowl, which was also placed in the oven while we made the sauce and cooked the scallops. You may like a different method or order; go for it. This meal comes together quickly. Chill the wine early in the day and set the table before you begin cooking.*

- 1 pound trimmed asparagus, salted, peppered, oiled, and grilled 2 minutes on each side or oven-roasted on a sheet pan 12 minutes at 425 F.
- Zest of one lemon *-for the asparagus (You'll use the juice for the sauce.)*
- 1/2 pound whole wheat linguine, cooked in salted and peppered water al dente
- Wine and lemon sauce *-see below for recipe*
- 1 tablespoon Olive oil
- 1 pound sea scallops *-seasoned with salt and pepper, pan-sauteed or grilled in nearly smoking oil two minutes on each side*

### **Garnishes:**

- 16 large shaved peels of Parmigiano-Reggiano cheese (use the potato peeler to make these)--about 2 ounces
- 2 tablespoons **each** minced fresh parsley and fresh basil or more to taste

### **DIRECTIONS FOR SERVING:**

*Divide cooked pasta between 4 bowls and drizzle with a little sauce. To each bowl, add a few scallops on top of the pasta, drizzle with a bit more sauce. Place several asparagus spears to the side of the pasta and sprinkle with the lemon zest. Garnish each serving with about 4 Parmesan peels and a generous sprinkling of fresh herbs--about a tablespoon. Grind just a little more black pepper over all. Serve hot or warm. Don't over-season this dish; the delicacy of the scallops needs to shine.*

*Continued....*

**WINE AND LEMON SAUCE:**

- 1 tablespoon salted butter
- 2 shallot minced
- 1 small garlic clove, minced
- Kosher salt and fresh ground pepper
- 1 cup *each* dry white wine and chicken stock
- 2 tablespoons freshly squeezed lemon juice

*Melt butter in a medium sauce pan; sauté the shallot and garlic briefly until just softened. Season with a pinch each of salt and pepper. Pour in wine and chicken stock; bring to a gentle boil. Reduce heat and simmer for a few minutes until reduced a little. Taste and adjust seasonings.*

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