

## **Pan seared diver scallops with spring vegetables from 32 East**

*Serves: 6*

*Preparation: 1 hour*

### **Ingredients:**

2 lbs. Diver Scallops (U10)  
2 Tbsp. Olive Oil  
Salt and pepper to taste  
4 oz. Pancetta, rendered  
1/2cup English peas, blanched  
1/4 cup Fava Beans, blanched and peeled  
1/2 cup Asparagus, peeled, blanched and chopped  
1/4 cup pearl onions, peeled and sliced  
1 cup spinach chopped  
1 cup Madeira wine  
1/2 cup chicken stock  
1 bunch chives, chopped  
2 Tbsp. Sherry Vinegar

### **Preparation:**

Heat a sauté pan with olive oil. Season the scallops with salt and pepper and sear on each side (about 2-3 minutes per side). Place scallops on a warm plate and discard most of the fat from your pan.

Return pan to medium heat and add pancetta. Add the vegetables and season with salt and pepper. Sauté for 3 minutes. Place a small mound of vegetables on each of the dinner plates and keep warm.

Return the pan to high heat and add the Madeira wine. Cook until reduced by half. Add the chicken stock and reduce by half again. Add the chives and sherry vinegar to your sauce.

Place the scallops on the plate along with the vegetables and spoon sauce over the vegetables.