

# Seared Scallops with Spring Peas

*An elegant meal featuring fresh Scallops and spring peas, perfect for special occasions or entertaining.*

## Ingredients:

### Spring peas

1 tablespoon olive oil  
1 tablespoon butter  
1 shallot, finely diced  
2 cups fresh shucked peas

1/2 teaspoon salt  
1/8 teaspoon white pepper  
1/4 cup water  
1 teaspoon white truffle oil

### Pea Sauce

1/3 cup water  
3 tablespoons cooked peas  
1/8 teaspoon salt  
1 teaspoon truffle oil  
1 tablespoon fresh tarragon

### Seared Scallops

6– 8 scallops- patted dry, seasoned with salt  
1 T butter  
1 T oil  
a little lemon zest  
a few tarragon leaves

## Directions:

Make the sauce: In a medium saucepan or pot, heat oil and butter over medium heat. Add shallot, and sauté until golden, about 2-3 minutes. Add peas, salt, pepper and water. Bring to a simmer, and simmer briefly, until peas turn bright green, about 1-2 minutes. Drizzle with a teaspoon of truffle oil. Turn heat off. Transfer 3 tablespoons cooked peas to a blender, add 1/3 cup water, salt, pepper, tarragon and truffle oil and blend until very smooth. Set aside.

Cook S

add scallops, turn heat to med. Sear until golden, about 2 minutes, turn over, sear other side.

Ass

or plates. Top with the scallops, drizzle with blender sauce. ( or you can pour the sauce on the bottom of the plate in a circle or round, top with peas and scallops. )

Garnish with lemon zest and fresh tarragon. Serve immediately.

