



BROILED PECONIC BAY SCALLOPS WITH LINGUINE

We suggest pairing with Autumn Gold or Sauvignon Blanc.

Credit: Chef John Ross

Ingredients

1 1/2 lbs. Peconic Bay Scallops	1 red onion, chopped
2 tbsp minced garlic, divided	1 pint cherry tomatoes, quartered
2 tbsp fresh thyme	1/2 cup white wine
1 lemon - juiced & zested	1/2 cup fresh basil, chopped
1tsp kosher salt	1 head broccoli rabe, trimmed & coarsely chopped
1/2 tsp black pepper	1 lb whole wheat linguine
1/4 cup and 2tbsp olive oil	
1/2 cup panko breadcrumbs	

Directions

Place 1 1/2 pounds of Peconic Bay scallops in a bowl. Add 1 tablespoon minced garlic, 2 tablespoons fresh thyme, the juice and zest of 1 lemon, 1 teaspoon kosher salt, 1/2 teaspoon black pepper, 1/4 cup olive oil and 1/2 cup panko crumbs. Toss the scallops in this marinade and let them sit while you prepare the sauce and pasta.

To make the sauce. Heat a large sauté pan and add 2 tablespoons olive oil. Add 1 chopped red onion and a tablespoon of minced garlic and cook at medium heat for 5 minutes.

Quarter 1 pint of cherry tomatoes and add them to the pan. Continue cooking for another 5 minutes before adding 1/2 cup white wine. Let this reduce and the sauce thicken, then add 1/2 cup chopped fresh basil and remove from the heat.

Trim the ends off of 1 head of broccoli rabe, rinse and chop coarsely. Meanwhile, bring 3 quarts of water to a boil in a large pot and add 1 pound of whole-wheat linguine. Cook until almost tender and add the chopped broccoli rabe to the pasta. Let it come back to a boil and drain. Combine the sauce and the pasta/broccoli mixture and keep warm.

Line a sheet pan with foil and spray with no-stick. Spread out the marinated scallops on the sheet pan and place under the broiler for about 10 minutes or until just cooked and browning on the top. Divide the pasta between 4 bowls and place the scallops on top. Grate Parmesan cheese on top if desired.

(Serves 4)