

Pan-Seared Scallops with Creamed Spinach

Servings: 4

INGREDIENTS

- 16 ea sea scallops
- 1 T sea salt
- 1 T black pepper
- 1 c sparkling wine
- 3 T Rykoff Sexton™ unfiltered extra-virgin olive oil
- 1 c cream
- 2 T butter
- 4 c spinach, packed
- 1 c Chef's Line™ piquillo pepper and artichoke tapenade
- 1/2 c Chef's Line black olive tapenade

PREPARATION

Season scallops with salt and pepper. Heat oil and sear scallops on one side. Remove and keep warm. In the same skillet, add sparkling wine and reduce mixture by 2/3. Add cream and reduce by 1/2. Remove from heat and stir in butter. Add spinach to wilt.

Place creamed spinach on each plate. Place 4 scallops around the spinach and top with the tapenades.

