

Scallops With Orange & Chervil Vinagerette

Also Known As

Course	Yield	Type of Food	Main Ingredient
Salad	6 servings	Seafood	Shellfish

Comments

If you are like me and can't get enough scallops, this recipe will send your taste buds into outer space.

Prep Time 10 minutes **Cooking Time** 35 minutes **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

		Pre-Heat? <input type="checkbox"/> Yes	Temperature	Grease Pan? <input type="checkbox"/> Yes	
Measure	Ingredient		Measure	Ingredient	
2.5 lb.	sea scallops				
2 cups	orange juice				
2 cups	dry white wine				
1 bunch	scallions, sliced				
.33 cup	Nicoise olives, pitted & sliced				
3 medium	tomatoes, seeded & chopped				
1 Tbs.	orange zest				
1.5 Tbs.	dried chervil				
1 Tbs.	capers, drained				
1 cup	olive oil, fruity				
	salt to taste				
	pepper to taste				

Instructions

Place scallops in a large skillet and add the orange juice and the wine.

Heat to boiling, then reduce heat to low and simmer the scallops until barely cooked through, 2-3 minutes. Using a slotted spoon, transfer the scallops to a mixing bowl.

Reduce the remaining liquid in the pan over high heat to 1/2 cup.

Remove from the heat and set aside.

Add the scallions, olives, tomatoes, orange zest, chervil, and capers to the scallops - toss to combine.

Whisk the reduced poaching liquid and the olive oil together.

Season the dressing to taste with salt and freshly ground pepper.

Pour over the scallop salad and toss to coat.

Serve hot or refrigerate until ready to serve.