

SWAG RECIPE

## Pan Seared Sea Scallops with Spring Asparagus and English Radish

Ready in **about an hour**

Serves **4 people**

### Preparation of the Compound Butter

1. Combine all ingredients in a mixer with the paddle attachment.
2. When thoroughly mixed, use a rubber spatula and place mixture on a sheet of plastic wrap and roll into a log.
3. Roll tightly and place in the refrigerator or freezer until ready to use. Will last in the freezer for upto 6 months.

### Preparation of the Scallops

1. Heat non stick skillet with 1 tbsp of canola oil.
2. Meanwhile season both sides of scallops with kosher salt.
3. When pan is almost smoking hot, place scallops flat side down, sear for 1 to 2 minutes until edges are golden brown.
4. Flip scallops and add 2 tbsp of the compound butter, cook for an additional 1 to 2 minutes.

### Tips from Chef de Cuisine DeeAnn Rose

- If you cannot find all of the herb ingredients in your local store, you can omit them and the dish will be fine.
- Do not overcrowd your pan with scallops, they will not cook evenly.

## Ingredients

### Compound Butter

- 2 sticks of room temp unsalted butter
- 1 tbsp of chopped chives
- 1 tbsp of chopped chervil
- 1 tbsp of chopped parsley
- ½ tbsp of chopped thyme
- ½ tbsp of chopped tarragon
- Juice and zest from 1 lemon

### Scallops

- 2 - 3 scallops per person (abductor removed)
- 1 tbsp of canola oil

### Vegetable Mixture

- 12 radishes cut in half
- 8 asparagus, bottom removed, cut in half
- 1 shallot finely diced
- 2 cloves of garlic, minced
- 2 tbsp white wine vinegar
- Juice and zest from 1 lemon
- 2 tbsp of olive oil
- Kosher salt to season

## Preparation of the Vegetables

1. Preheat oven to 400°F
2. Toss all ingredients in a bowl and toss to coat vegetables.
3. Roast on a cookie sheet for 15 minutes or until golden brown.