

Our State eats

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Seared Scallop Pasta with Almonds

Yield: 4 servings.

Sauce:

- ½ cup fresh lemon juice
- 1 cup vegetable or seafood stock
- 3 tablespoons sugar
- 3 teaspoons cornstarch
- 1 teaspoon salt

Almond Topping:

- 1 cup slivered almonds
- Zest of 2 lemons
- 3 tablespoons olive oil

Scallops:

- 1 tablespoon olive oil
- 1½ pounds large dry-pack sea scallops
- Salt and black pepper to taste
- 1 pound angel hair pasta, cooked per package directions
- Fresh basil leaves (for garnish)
- 4 tablespoons slivered almonds, toasted (for garnish)

In a small bowl, whisk together lemon juice, stock, sugar, cornstarch, and salt. Set aside.

Place 1 cup almonds in a food processor and pulse until all almonds appear to be chopped. Add lemon zest and olive oil, and pulse to a thick paste consistency. Set aside.

Add the sauce mixture to a skillet over medium heat and cook until sauce thickens.



Meanwhile, in a separate skillet (cast iron preferred), warm 1 tablespoon olive oil over medium-high heat. Season both sides of scallops with salt and black pepper and add to hot pan. Once scallops are in hot skillet, don't move them around. Cook 2 minutes per side, until golden brown on the outside and opaque/cooked through on the inside.

Place cooked pasta in a large mixing bowl. Spoon sauce over pasta and toss to coat. Divide pasta among 4 plates or bowls and arrange scallops on top. Spoon almond paste topping over pasta and scallops. Garnish with fresh basil leaves and reserved toasted slivered almonds.

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