

# SEARED ATLANTIC CALICO SCALLOPS

with citrus dill butter & spinach couscous

## INGREDIENTS

2 tablespoons (tbsp) olive oil, divided	8 tbsp cold butter, cut into cubes, divided
1 tbsp plus 2 teaspoons (tsp) minced fresh garlic, divided	1/4 cup minced yellow onion
2 cups chopped baby spinach	1/4 cup dry white wine, such as Sauvignon Blanc
1 cup diced fresh tomatoes	1/4 cup heavy cream
2 cups water	2 tbsp fresh squeezed lemon juice
1 box (10 ounces) plain couscous	1/2 teaspoon McCormick® Dill Weed
1 pound (lb) Atlantic Calico Scallops	1/2 cup fresh mandarin orange segments
Salt and pepper, (optional)	

## INSTRUCTIONS

1. Heat 1 tbsp of the olive oil in 2-quart saucepan on medium - high heat. Add 1 tbsp of the garlic; cook and stir 1 minute until fragrant. Stir in spinach and tomatoes; cook just until spinach is wilted. Add water and bring to a boil. Add couscous, stirring to mix well. Cover saucepan and remove from heat. Set aside.
2. Meanwhile, pat scallops dry with paper towels. Season with salt and pepper, if desired. Heat remaining 1 tbsp olive oil in large skillet on medium - high heat until shimmering. Carefully place scallops in pan. Cook without stirring 2 to 3 minutes until browned on bottom. Flip scallops and cook 2 minutes longer or just until cooked through. Remove scallops from pan and keep warm.
3. Melt 1 tbsp of the butter in same skillet on medium - high heat. Add onion; cook 2 minutes or until softened. Add remaining 2 tsp garlic; cook and stir 1 minute. Stir in wine, heavy cream, lemon juice and dill. Simmer until mixture is reduced to one-fourth of the original amount (to about 1/3 cup), about 5 minutes.
4. Reduce heat to low; whisk in remaining butter, one piece at a time, until well blended and sauce is creamy. Gently stir in mandarin orange segments and cook just until heated through. Spoon Citrus Dill Butter Sauce over scallops and serve with Spinach and Tomato Couscous.



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