

Alchemy Spice® Seared Scallops with Spinach and Orzo

Recipe courtesy of Chef Tamie Cook

SERVES 4

Growing up in the South, when it came to food, my mother's idea of 'exotic' was to throw some celery seed in the coleslaw. While in culinary school, we had a class called "International Taste and Flavor", where I discovered a whole new world of spices, herbs and seasonings. Back then I played with different combinations and now I have discovered a knack for combining spices. I hope this blend will evoke images of a far away place you'll want to visit again and again!

INGREDIENTS

- 12 sea scallops, rinsed, muscle removed and patted dry
- Kosher salt
- 1 tablespoon Alchemy Sensational Scallop Seasoning®
- 1 tablespoon unsalted butter
- 2 teaspoons olive oil
- 1 clove garlic, thinly sliced
- 8 ounces spinach, stemmed, washed and dried
- 1 cup cooked orzo pasta
- ½ teaspoon grated lemon zest

DIRECTIONS

Season scallops with salt on both sides and evenly sprinkle with Alchemy Spice® seasoning. Pat seasoning onto each side of the scallops.

Add the butter and olive oil to a large skillet, place over medium high heat until oil is shimmering. Add scallops one at a time, leaving space in between each one and sauté for 2 minutes. Turn each scallop and continue to sauté for 1 minute. Remove the scallops to a plate.

Add the garlic to the pan and toss for 30 seconds. Add the spinach and sauté for 1 to 2 minutes or just until the spinach begins to wilt. Add the pasta and lemon zest, toss once and remove from the heat. Taste and adjust seasoning if desired. Serve scallops over spinach and pasta.



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