



SAUTÉED SCALLOPS

with SEPIA NERO PASTA (SQUID INK TAGLIATELLE)
or SPINACH TAGLITELLE • SERVES 4

12 LARGE SEA SCALLOPS

1lb of fresh SEPIA NERO Tagliatelle
(Squid Ink Pasta)

½ Cup Extra Virgin Olive Oil

¼ Cup Dry White Wine

6 Cloves of Garlic (sliced thin)

1 Shallot (diced)

Freshly ground Black Pepper

Chili Pepper Flakes to taste

Salt to Taste

1. Season **SCALLOPS** w/ **PEPPER** and set aside.

2. Heat 2 tablespoons Olive Oil until smoking.

Add **SCALLOPS**, (*do not turn*) – cook til crisp. 5-6 minutes.

Remove and set aside. If all scallops don't fit, cook 6 at a time, repeat with remaining 6.

3. Remove old oil in the pan. Heat 2 tablespoons Olive Oil, add garlic & shallots sauté until soft. Add **WINE** & reduce 2 minutes. 4. **Cook Pasta.** 1 to 2 minutes.

Drain. Add pasta to pan mixture, return to medium-heat, toss until hot. Add **Thyme**, toss 30-seconds. Add

Chili Flakes for a 'kick' to taste. Toss another 30-seconds. Divide Pasta among 4 warm plates.

5. Arrange **3 SCALLOPS** per plate, brown side up, *drizzle* remaining **OLIVE OIL** on top. Add more Chili Flakes of desired. Serve immediately.