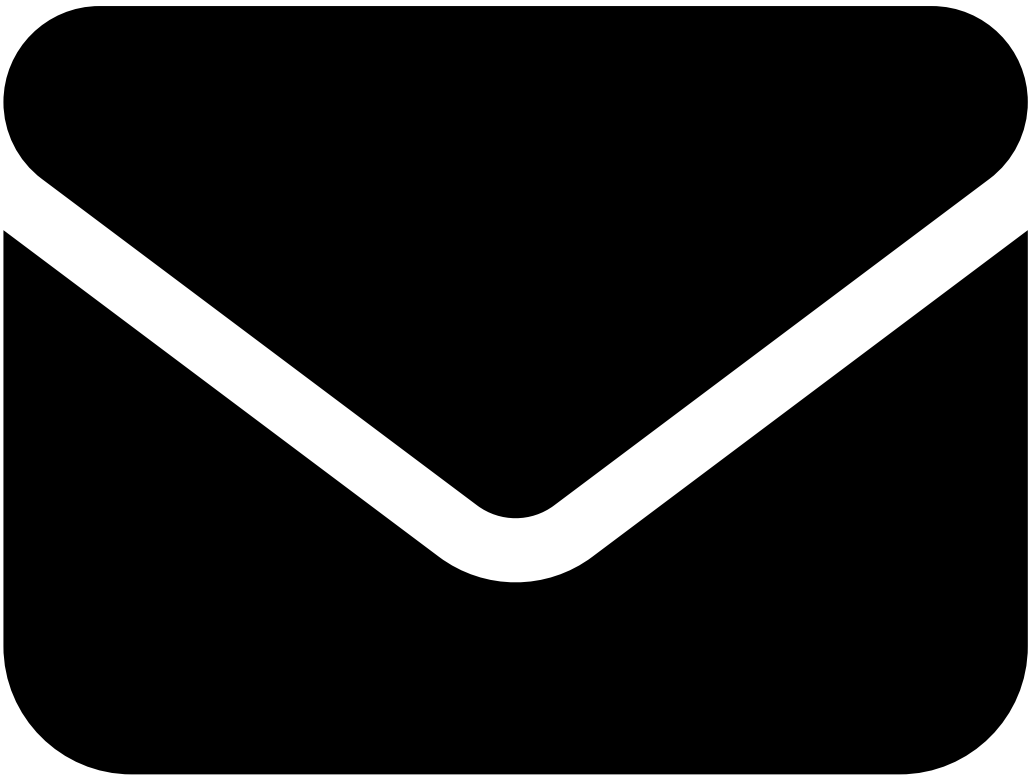
Linguini With Seared Scallop

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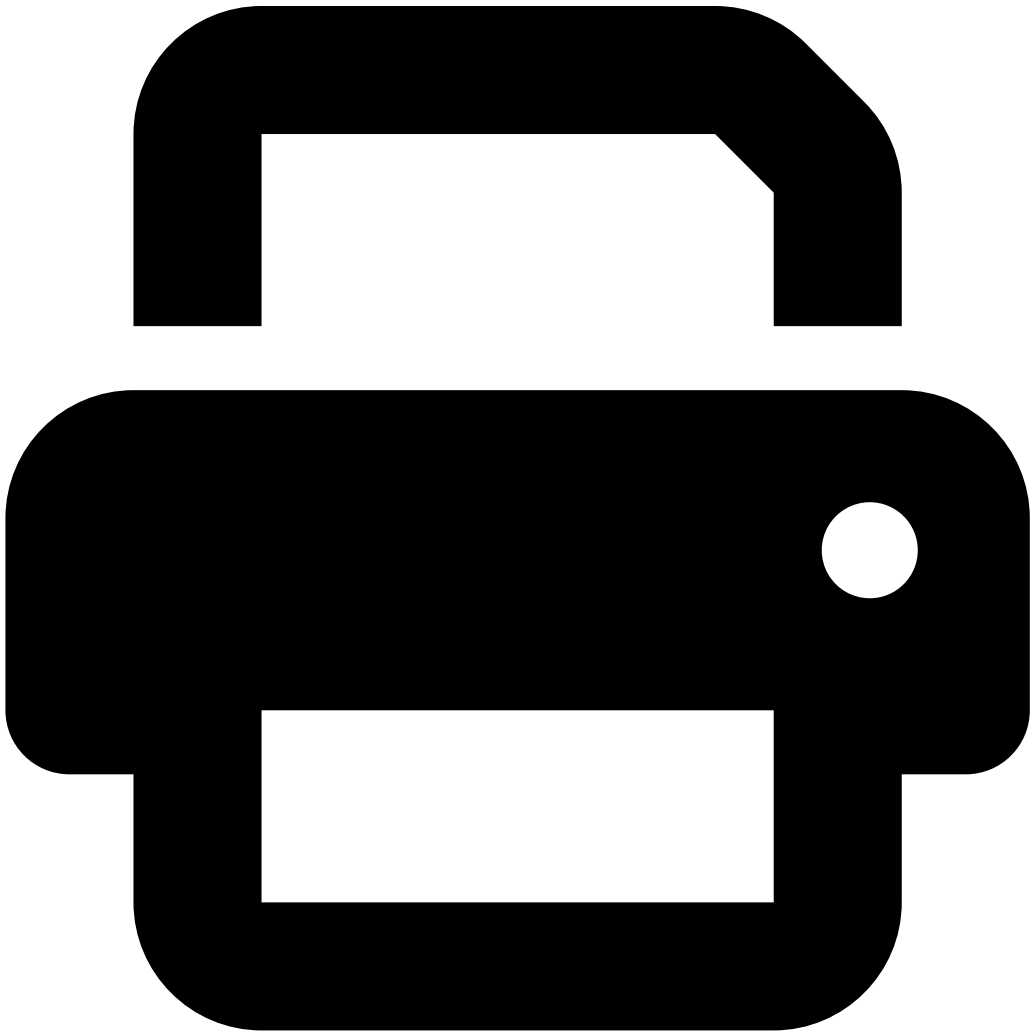
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SMS



This Linguini With Seared Scallop recipe is easy and quick. It can be on your table in 30 minutes, and it’s the prefect way to show off what a great “home chef” you are.
Simple yet impressive, this scallop pasta recipe is prefect for a quite date night at home or a louder time with family and friends.

This scallop dinner looks pretty on any table, served on pretty plates or serve it family style in one bowl it’s decade enough for any celebration dinner.

This recipe was inspired by my love of seafood pasta, one of my top restaurant’ luxury’ meals, I simplified the recipe for the” home chef”.

Things to Know When Making This

Linguini With Seared Scallop Recipe

First thing to know when you make this Linguini With Seared Scallop Recipe is, to get the prefect sear on scallops you saute the scallops in a mixture of butter and olive oil and you don't over crowd the pan, or you end up with scallops that look boiled……YIKES!!!!

The butter is the browning agent, the oil keeps the butter from burning, this process produces beautifully seared golden scallops, cooked to perfection.

The second is, Scallops can be expensive, if you add them to pasta, it's an affordable meal you can have on your weekly menu.

Third I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste.

One more thing I always have my homemade marinara on hand, if you don't you can use store bought marinara.

And lastly if you make this restaurant quality Linguini With Seared Scallop recipe please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!

Linguini With Seared Scallop



Golden seared scallops are served over linguine tossed in a creamy marinara sauce with spinach, garlic, white wine, and fresh Italian herbs.

- 1 lb linguine
- 1 lb large scallops
- 2 cups chopped spinach
- ½ cup chopped onion
- 2 tbsp chopped garlic
- 2 tbsp flour
- 1 cup prepared marinara sauce
- 1 cup heavy whipping cream
- 1 cup chicken stock or white wine
- 1 tbsp each chopped Italian parsley (basil, and thyme)
- 2 tbsp each olive oil and butter

1. Cook pasta according to package directions reserving 1 cup of the pasta water
2. Meanwhile salt, pepper and coat scallops lightly with flour
3. Heat oil and butter to medium high
4. Saute scallops until golden about 3 minutes per side
5. Remove scallops set aside
6. In the same pan saute the onion and garlic until tender and just beginning to brown
7. De glaze pan with chicken stock or white wine
8. Add heavy whipping cream, resevered pasta water and marinara sauce
9. Simmer until sauce thickens about 10 minutes
10. Add spinach, , and herbs last 5 minutes
11. Add Scallops just to heat through
12. Drain pasta toss in sauce
13. Top with seared scallops, parmesan and chopped Italian parsley