

Scallop Orzo Risotto

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When it comes to Pasta, Summer is all about lighter ingredients, vibrant color and just picked freshness.

You'll find all those flavors in this delicious Scallops Orzo Risotto with seared scallops. The beginning of June always makes me crave Pasta salads.

I know that pasta salads are normally a side dish, but add some protein and you have a complete satisfy dinner your whole family will love.

Pasta is my favorite go to when am stuck for a meal idea, it's so versatile you can keep it simple for easy, quick weeknight family dinners or dress it up for Saturday night dinner with friends.

This toasted, Scallop Orzo Risotto can be served hot, cold or at room temperature, making it an easy hands free meal, that can be prepped ahead of time. You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

That's all it takes, adding seared scallops to this cold pasta recipe, to make a meal that is cause for celebration. and it can made ahead of time in less than 30 minutes, but your family and friends will think it took hours

How to Make Scallop Orzo Risotto

Start by searing the scallops then after removing the scallops toast the orzo in the same pan the scallops were sauteed in. If it needs more oil add 1 tablespoon of oil and 1

tablespoon of butter. Stir the orzo to brown it evenly,

then add all the liquid ingredients, cover the pan and cook the orzo until bite tender, fluff with a fork and refrigerate for a few hours. Mean while make the raw(crudo) sauce dip the scallops in the sauce remove, then mix in the cold orzo pasta.

Plate by laying the scallops over the Orzo, sprinkle with lemon zest, and Italian parsley.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram. Hearing for you guys is my favorite part,

Ingredients

- 1/2 Lbs. orzo pasta
- 1/2 Lbs large scallops
- 8 Oz. chopped spinach
- 1 pint cherry tomatoes
- 1 cup parmesan cheese
- 1 cup chicken stock
- 1/3 cup fresh lemon juice
- 2 Tablespoons lemon zest
- 1 cup reserved pasta water
- 2 tablespoons each butter and olive oil
- 3 Tablespoon chopped garlic
- 1/2 yellow onion chopped
- Salt and pepper to taste

• Instructions

1. Salt, pepper and pat scallops dry
2. In a large saute pan on medium heat the butter and olive oil
3. Saute the scallops until golden brown 3 minutes per side
Remove set aside

4. In the same saute pan add the garlic and onion cook until tender and just beginning to brown
5. Add the orzo and brown stirring
6. Add the chicken stock and reserved pasta water
7. Simmer covered 10 minutes
8. Cool completely
9. In a bowl mix the spinach, tomatoes Italian parsley, lemon zest, lemon juice, and parmesan cheese
10. Toss cooled orzo with the dressing mixture
11. Top with seared scallops
12. Sprinkle with additional Parmesan and Italian parsley