Seared scallop creamy orzo

seared scallop creamy orzo

Just in time for valentine day this restaurant quality seared scallop and creamy orzo is sure to impress your loved ones!!!

This recipe combines the succulence of large perfectly seared scallops with the comforting texture of orzo, creating a taste that elevates this seared scallop creamy orzo to the next level!!!

Three tips for success when making seared scallop creamy orzo

To a achieve a prefect sear on the scallops when making this seared scallop creamy orzo be sure to pat the scallops dry with paper towels. And don’t crowd the pan, the scallops should not be touching each other. I used a mixture of butter and extra virgin olive oil. I find this combination for seared the scallops works best it produces a beautiful golden sear without the burn. Also I prefer to use a stainless saute pan. In my experience in produces a better sear on the scallops than a non stick pan,

Elevate the orzo by cooking it in a mixture of cream and broth infusing it with rich flavor and a velvety, creamy texture.

Complement the sweetness of scallops with a hint of lemon in the orzo and finish with a sprinkle of fresh chopped Italian parsley.

Lastly be sure to tag me on Instagram if you make this. I love hearing from you. It’s my favorite part!!!

Ingredients

- 16 to 20 scallops
- 1/2 stick of butter
- 2 tablespoon extra virgin olive oil
- 2 teaspoon minced garlic
- 4 tablespoon chopped onion
- 2 cups orzo
- 2 cups chicken stock
- 1/2 cup white wine
- 1 cup heavy cream
- 3 cups chopped spinach
- 1 cup grated parmesan cheese
- salt, pepper and paprika

Instructions

1. Start by pulling the mussel off the side of the scallops. Pat dry with paper towels. then seasoning the scallops with salt. pepper and the paprika.
2. In a pan over medium high heat add the butter and the olive oil be sure the pan is hot before adding the scallops
3. Sear the scallops three minutes per side . basting the scallops with the butter while cooking. remove and set aside
4. In the same pan add the garlic and onion saute until soft and fragrant.
5. Add the chicken stock, wine , cream and the orzo. simmer covered for 10 minutes. Add the spinach and parmesan simmer 2 to 3 minutes longer
6. Plate the orzo add the scallops on top and enjoy!!!!