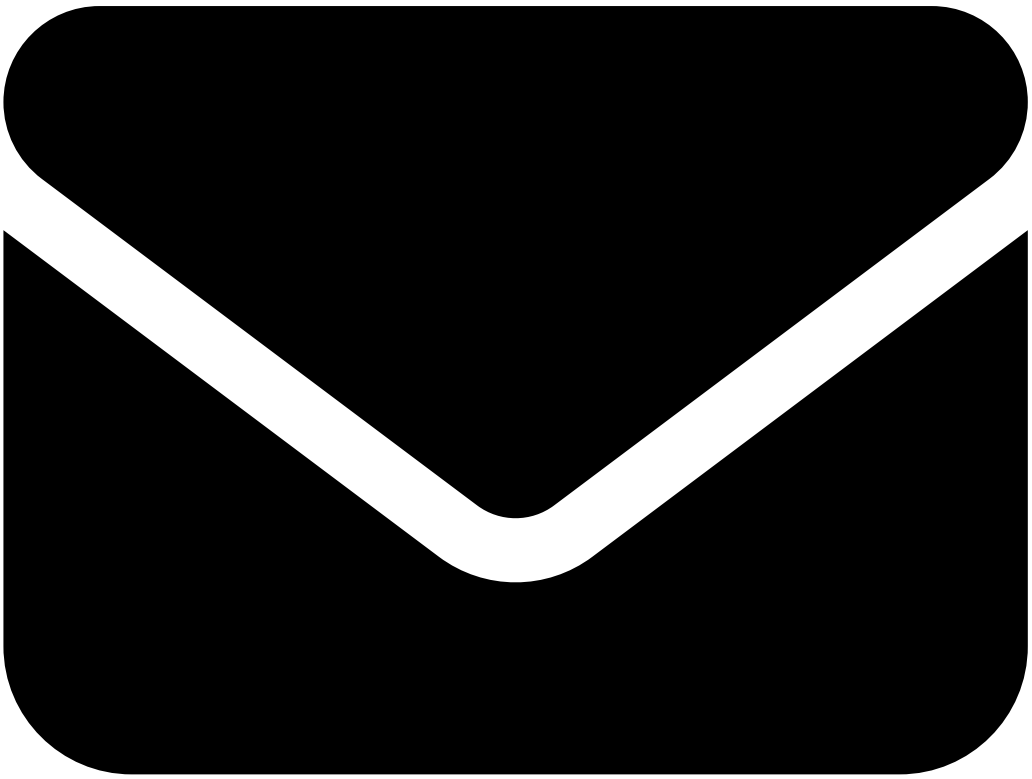
Creamy Seared Scallop Fettuccine Pasta

Creamy Seared Scallop Fettuccine Pasta

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.

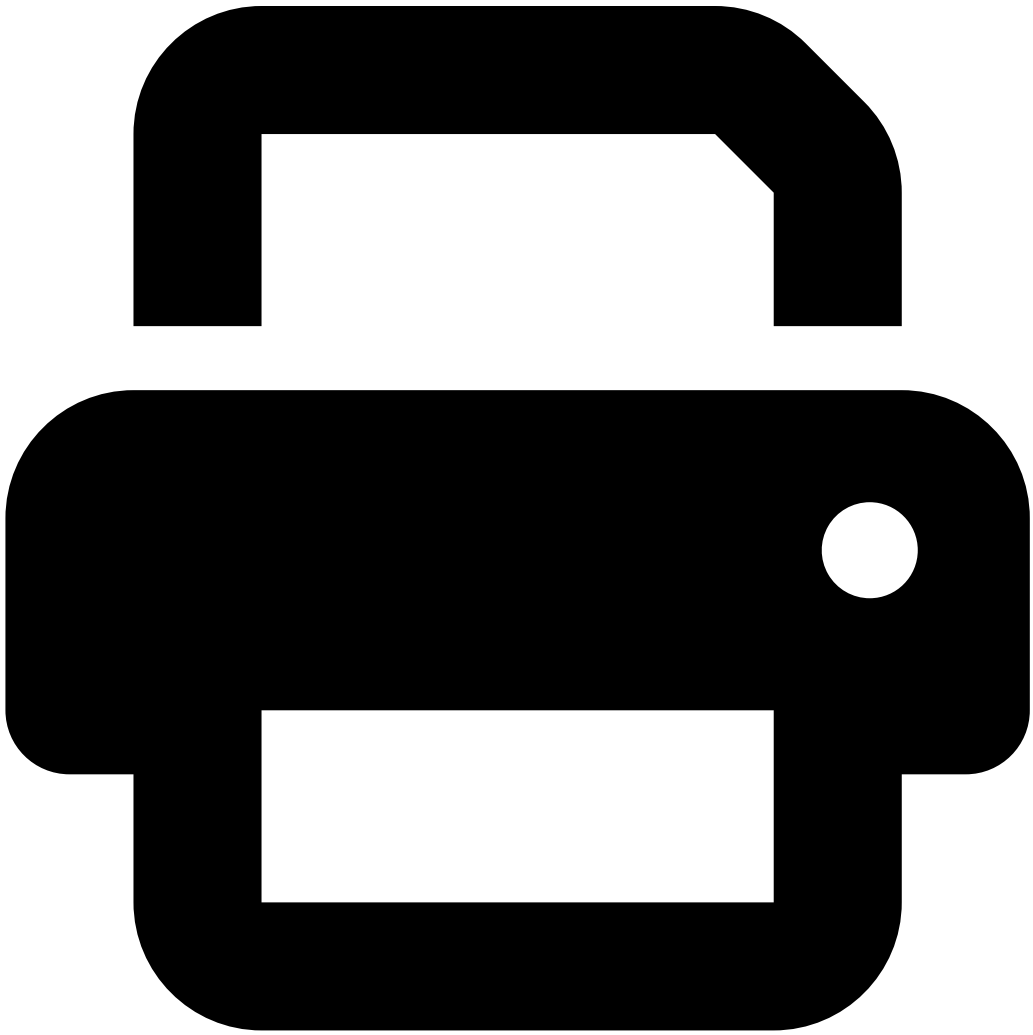









SMS



If you love scallops your going to love this creamy Seared Scallop Fettuccine pasta. This decant meal is for sea food lovers but even non lovers like it.
The scallops are tender, sweet and packed with delicate flavor, and easy to prepare. Scallops are a highly prized shell fish for their delicate texture and taste. when cooked properly they are sweet and tender and turn a weeknight meal into a celebration.

Whether using large sea scallops or the small bay scallops, just a few on a plate, turns a meal into a special occasion.

This is a prefect dinner when your craving Italian but want easy too. Scallops, bacon and pasta tossed in a light creamy sauce full of Italian flavors. It’s a restaurant quality recipe made easy for the home cook.

Things to know about this Creamy Seared Scallop Fettuccine Pasta

In this Seared Scallop Fettuccine the scallops are perfectly seared for my taste. Here’s how to get perfectly seared scallops. Start by patting the scallops dry with paper towels.

Next salt and pepper the scallops, meanwhile in a large saute pan bring the olive oil and butter to medium high heat. Saute the scallops being sure they are not crowded in the pan three minutes on each side turning once.

The combination of butter and olive oil produce a seared crust without burning the delicate scallops. Not crowding the pan also helps the scallops to sear and not be colorless.

In this recipe I used large 16 – 20 scallops sea scallops you can use the smaller bay scallops and your also not tried down to using fettuccine, use any long shape pasta you like. If you like scallops as much as I do try my personal favorite Seared Scallops with Creamy Orzo

If you make this recipe please leave me a comment and don’t forget to tag me on Instagram. I love hearing from you !!!!

Creamy Seared Scallop Fettuccine Pasta



Perfectly seared scallops are tossed with fettuccine in a creamy Parmesan sauce with pancetta and spinach for a rich, comforting Italian pasta.

- ½ lb Fettuccine
- 1 lb large scallops
- 2 tbsp each olive oil and butter
- 2 tbsp chopped garlic
- ½ cup chopped onion
- 2 cups spinach chopped
- 1 cup diced pancetta
- 1 cup parmesan cheese
- 1 cup heavy whipping cream
- 1 cup reserved pasta water
- 1 cup chicken stock
- 1 tbsp each chopped Italian parsley and basil
- Salt and pepper to taste

1. Cook Fettuccine according to package directions reserve 1 cup of the water before draining
2. Remove the tough side mussel from the scallops . then pat them dry. Salt and pepper to taste
3. Heat oil and butter over medium high heat add the scallops turning once to brown both sides, (3-4 minutes per side)remove and set aside.
4. In the same pan add the onion and garlic cook until soft and translucent. Then add the pancetta and cook until brown
5. Add heavy whipping cream, chicken stock, resevered pasta water and parmesan cheese
6. Simmer until thickens about 10 minutes
7. Add spinach simmer 5 minutes longer

8. Return scallops to pan just to heat through
9. Toss cooked fettuccine in sauce adjust salt and pepper to your taste
10. Top with additional parmesan