



Marinated Scallop Salad with Fresh Pear

Serves: 4

Serve with Joseph Phelps Vineyards Ovation Chardonnay

For the Scallops:

2 lbs. scallops

Marinade:

1 tsp. red pepper flakes

1 tsp. ground cumin

1 tsp. ground coriander

4 Tbsp. olive oil

Salt and pepper, to taste

Prepare marinade, add scallops and let sit in refrigerator for 1 – 2 hours.

For the Dressing:

¼ ea. Asian Pear

1 ea. chopped shallot

2 tsp. Dijon mustard

2 tsp. sugar

½ cup olive oil

Salt and pepper, to taste

Add all ingredients to blender, slowly drizzling in olive oil as machine is running. Can be prepared 3 days ahead and stored in the refrigerator.

For the Salad:

1½ cups watercress

1½ cups arugula

1 ea. Asian pear, cored and sliced

1 ea. Lime, juiced

Crumbled goat cheese to taste

Salt and pepper, to taste

To Serve:

Place scallops in a very hot skillet and cook approximately 2 minutes on each side until golden (be careful not to overcook as scallops will become rubbery). Remove scallops and deglaze pan with a touch of *Ovation* Chardonnay. Add the sliced pear to the skillet for no more than 10 seconds.

Place a mound of greens & pear slices on plate and surround with 4 – 5 scallops. Drizzle dressing around plate and over salad then ½ tsp. of the lime juice. Top with crumbled goat cheese.