

SEARED SEA SCALLOPS WITH SPINACH AND LEEKS



Serves 4

Ingredients

- 16 large sea scallops
- 4 teaspoons olive oil
- 2 tablespoons unsalted butter
- 2 medium leeks (white and light-green parts only), halved lengthwise, thinly sliced crosswise, and rinsed (about 1 cup)
- 2 large cloves garlic, minced
- 1/3 cup dry white wine
- 1/3 cup heavy cream
- Ground nutmeg
- 16 oz. baby spinach, cleaned and dry

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Directions

Pat the scallops dry and remove the side muscle if still attached. Season the scallops with salt and pepper.

In a large skillet, heat 2 teaspoons of the oil over medium heat until shimmering hot. Add half of the scallops to the pan and cook, undisturbed, until browned on the bottom, 2 to 3 minutes. Flip and continue to cook until just opaque in the center, about 2 minutes more. Transfer to a plate and tent with foil to keep warm. Repeat with the remaining oil and scallops.

Melt butter over medium heat and then add the leeks and a pinch of salt. Cook until softened but not browned, about 5 minutes. Add the garlic and cook, stirring, for 1 minute more. Add the wine, raise the heat to medium-high, and cook until almost evaporated, about 2 minutes. Add the cream and simmer until it's thickened and coats the back of a spoon, about 2 minutes. Add the spinach and cook, tossing with tongs, until just wilted, about 2 minutes. Season with salt, pepper, and a pinch of nutmeg.

Serve the scallops over the spinach and leeks.