

SPOTLIGHT RECIPE



PAN-SEARED SCALLOPS WITH CRISPY LEEKS

- Heat the oven to 425 F.
- Cut the leeks in half lengthwise, then cut each piece in half crosswise. Cut each quarter into long, thin strips. Rinse the strips in hot water and pat dry. Toss in a medium bowl with the olive oil.
- Sprinkle the flour, paprika, 3/4 teaspoon garlic powder and 1/4 teaspoon salt over the leeks; toss well to combine. Spread in an even layer on a baking sheet.
- Bake the leeks in the heated oven, stirring once or twice, until the leeks are crispy and golden brown, 10 to 12 minutes. Let stand on the baking sheet until ready to serve.
- While the leeks are baking, combine the remaining 3/4 teaspoon garlic powder and 1/4 teaspoon salt with the Italian seasoning, orange zest and pepper in a small bowl. Pat the scallops dry and sprinkle both sides with the seasoning mixture.
- Heat the remaining 1 tablespoon of oil in a large nonstick skillet over medium-high heat. Add the scallops, single layer, and cook until golden brown, 2 to 3 minutes per side. Top the scallops with the crispy leeks before serving.

Ingredients

Servings: 6

- 2 fresh leeks
- 3 teaspoons olive oil
- 3 tablespoons flour
- 1 1/2 teaspoons paprika
- 3/4 teaspoon garlic powder
- 1/4 teaspoon kosher salt
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- 1/4 teaspoon kosher salt
- 1 1/2 teaspoons Italian seasoning
- 3/4 teaspoon orange zest
- 3/4 teaspoon black pepper
- 1 1/2 pounds sea scallops
- 1 tablespoon olive oil

Side dishes

- Brown-Butter-and-Scallion Mashed Potatoes
- Summer Squash, Zucchini And Carrots

