

VERDE PESTO WITH PAN SEARED DIVER SCALLOP

Verde Pesto Ingredients

- 1 bunch Flat Italian Parsley
- 1 bunch Cilantro
- 2 oz Tarragon
- 15 ea. Basil Leaves
- 1/4 cup Toasted Pumpkin Seeds
(toast at 350 degrees for 4 minutes)
- 1/2 tsp. Toasted Whole Coriander
(toast at 350 degrees for 3 minutes)
- 1/4 tsp. Ground Cumin
- 1/2 cup Olive Oil
- 2 tbs Fresh Lemon Juice
- Pinch Salt and Pepper to Taste

Scallop Ingredients

- 4 ea. Large Scallops *(wiped dry)*
- Pinch Salt and Pepper
- 1 lb cooked or raw Andouille Sausage
- 1 large Idaho Potato ~ fold ~



Verde Pesto Instructions

Bring a large pot of salted water to a boil. Blanch the herbs, one type at a time, each for about 2 minutes. Then shock the herbs in a bath of ice water, to stop the cooking process and preserve the color. Cut the long stem from the parsley and cilantro, and remove the tarragon and basil leaves from the stem.

Lightly squeeze the water out of the herbs. Place the herbs and all ingredients into a blender except the lemon juice. Emulsify until smooth, add in lemon juice, salt and pepper for taste.

You can use immediately or store in an airtight container in your fridge for seven days. The pesto goes great with fish of all kinds and fatty red meats.

Scallop Instructions

Heat a medium sauté pan until very hot. Add oil and swirl in pan to coat evenly. Add scallops, cook each side for 1 1/2 to 2 minutes, pull aside for plating.

Andouille Sausage

If using raw sausage, sear sausage on all sides and bake in oven at 350 degrees for 8 minutes. Pull from oven, let cool and then cut into thin slices. Heat a medium sauté pan and add oil and sear sausage until crisp.

Potato Instructions

bake at 350 degrees for 30 minutes. Slice into circles.

Presentation

On a plate, layer the potato, scallop, and sausage shingled in a line, smear the Verde pesto next to it and serve.