
Seared Scallops with Goat Cheese Tortellini

Total time: 25 min Yield: 4 servings

Ingredients

2 cup goat cheese
1/2 cup parsley (chopped)
1/4 cup green onions (chopped)
salt & pepper (to taste)
12 wonton wrappers
6 large scallops
2 Tbsp oil
1 cup sugar snap peas
4 cup baby spinach
2 Tbsp butter
1 orange (juice only)
1 lemon (juice only)
1 pomegranate
1/2 cup toasted pepitas

Prep Time: 15 min Cooking Time: 10 min Total Time: 25 min

Instructions

In a small bowl, mix goat cheese with parsley and onions. Season with salt and pepper and refrigerate. Using a melon baller, ball cheese on the wonton wrappers and fold into a tortellini shape. Keep cold until ready to poach.

Season scallops with salt and pepper. Add the oil to a frying pan and sear on medium highheat for about 2 minutes on each side and place in a bowl.

Add the tortellini and peas in boiling water for about 2 minutes. Sauté spinach, butter, orange juice and lime juice. Then add tortellini, peas, scallops, salt and pepper in a pan for 30 seconds. Spoon around scallops. Garnish with pomegranate seeds and pepitas. Yum.

Recipe brought to you by:

Chef Maka Kwon