

## Roasted Scallops



**Recipe for:** *Pan Roasted Scallops with Fingerling Potatoes and Wild Mushrooms*

**From the kitchen of:** *Lakehouse*

### *Ingredients*

*25 each u-10 Scallops*

*1 lb blanched and cut fingerling potatoes*

*1 lb diced domestic, shitaki and portabella mushrooms*

*1/4 cup of garlic (minced)*

*Pinch of fresh chopped oregano, basil and parsley*

*Salt and pepper*

*Salad oil*

*White wine*

*1/4 lb whole unsalted butter*

*Heat large sauté pan with oil. Pre-season 5 large scallops with oil, salt and pepper. Place scallops in pan and caramelize on one side, then flip to other side. Add 1/5 of potatoes and mushrooms, season with salt, pepper, teaspoon of garlic and fresh herbs. Stir to incorporate seasoning, then add 1/3 cup of white wine. Pre heat oven to 375 degrees and put the pan in the oven to finish, about 5 minutes or until the scallops are cooked through. Take pan out of oven, put back on burner on medium heat. Add 1/5 of butter to pan.*

*Swirl butter until incorporated. Serve in large bowl with fresh vegetables.*