

## Angel Hair Pasta with Scallops



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### Ingredients:

#### Angel Hair Pasta with Scallops

20 Bay Scallops  
1/2 lb Angel Hair Pasta  
1 T Shallot (finely minced)  
1/2 t Garlic (finely minced)  
2 T Extra Virgin Olive Oil  
1/4 C white wine  
1/2 C Heavy Cream  
1/4 C Chicken Stock  
1 Lg Bay Leaf  
1/4 C Pine Nuts (toasted)  
4 T Parmesan  
1 T Chives (finely chopped)  
Salt & Pepper to taste

### Directions:

Preheat oven to 400.

Place a pot of salted water on and bring to a boil.

Season scallops with salt and pepper.

Lightly sear scallops in half the olive oil on one side only for about 2-3 minutes (or until golden brown).

(At this stage you can hold on to them for about an hour before finishing in the oven).

When ready to serve,... place scallops into an oven safe dish (sear side up) and place into oven for about 2-3 minutes (or until just barely firm to the touch. They should be slightly underdone in the center to avoid being rubbery).

In the same pan you cooked the scallops in, over moderate heat, add the olive oil and sauté the shallots and garlic until softened (about 5-7 minutes).

Make sure to scrape up all the brown bits in the pan while you are doing so, to get more out of their flavors.

Add wine and bay leaf and cook for about 2 minutes.

Add cream and stock and cook for about 5-7 minutes (or until cream has thickened slightly).

Cook pasta in the boiling, salted water for a couple of minutes (or until al dente).

Drain and add pasta to the cream mixture. Incorporate well.

Divide pasta mixture evenly between 4 plates.

Sprinkle each portion equally with the pine nuts, parmesan and chives.

Serve immediately.

Serves 4