

Seared Diver Scallops with Butternut Squash & Fennel, Apple & Scallion Salad

Recipe courtesy of Chef Steven Satterfield

SERVES 6 AS AN APPETIZER

INGREDIENTS

- 1 small butternut squash, peeled, seed and cut into 1-inch cubes
- 1 small onion, rough chopped
- 1 shallot, roughly chopped
- 1 clove garlic, minced
- 1 small knob fresh ginger root, peeled and roughly chopped
- 4 ounces (1 stick) unsalted butter, divided
- Kosher salt
- Freshly ground black pepper
- 1 sprig fresh thyme
- 2 cups fresh apple cider
- 2 scallions, dark green tops and roots removed
- Extra virgin olive oil
- 1 small bulb fennel, thinly sliced and julienned
- 1 tart apple, cored, thinly sliced and julienned
- 1 large lemon, cut in half
- 6 diver scallops, cleaned, muscle removed and patted dry
- Parsley leaves, roughly chopped, for garnish

DIRECTIONS

Place 4 tablespoons of butter in a medium saucepan and set over medium heat. Once the butter has melted, add the onion, shallot and ginger and season with salt and pepper. Stir frequently until the onions are translucent, about 5 minutes. Add the garlic and continue to cook for 1 minute. Add the sprig of thyme and butternut squash. Season again with salt and pepper. Add the cider and cover. Reduce heat to low and cook until the squash is tender, 15 to 20 minutes.

Remove the sprig of thyme; transfer the mixture to a blender and cool for a few minutes before blending until smooth. Taste for seasoning and adjust as needed. Set aside and keep warm or reheat just before serving.

Brush scallions with olive oil and season with salt and pepper. Heat a grill pan over high heat and grill the scallions on both sides until lightly charred. Remove from heat and set aside.

Cut the scallions into 1-inch pieces and place in a bowl with the fennel and apple. Squeeze half of the lemon over the salad. Season with salt and pepper and set aside.

Heat a medium skillet over high heat. Season the scallops on both sides with salt and pepper. Add 1 tablespoon of the olive oil to the pan and sear the scallops on one side until lightly browned, about 2 minutes. Remove the scallops to a plate, seared side up. Wipe out the pan and add 4 tablespoons butter to the pan and cook until lightly browned. Add the scallops back to the pan, placing the uncooked side down onto the hot surface. Cook for 1 minute and remove from the pan. Squeeze the other lemon half over the brown butter in the pan.

Set out 6 small plates or shallow bowls. Place 3 tablespoons of squash puree onto each plate or bowl. Place one scallop in the center of each portion. Spoon the pan sauce over each scallop, dividing evenly. Place a small amount of the fennel, apple, and scallion salad on top of each scallop. Garnish with fresh parsley and serve.



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