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*by ewfood*

## Scallop and Mushroom Pasta



## Ingredients

1lb. scallops  
4fl oz. sauvignon blanc  
1fl oz. lemon juice  
8 oz. mushrooms, sliced  
5 spring onions, sliced  
1oz. butter  
0.5oz. flour  
0.5oz. fresh parsley, chopped  
4 teaspoons Parmesan cheese, grated  
salt and pepper to taste  
8 oz lemon pappardelle pasta

## Preparation

- 1 Cook the pasta until it is al dente
- 2 Meanwhile melt the butter in a sauce pan and sauté the spring onions and mushrooms until soft and tender, season the mushrooms
- 3 At the same time cook the scallops in their natural broth and the sauvignon blanc for 5 minutes, do not overcook, remove the scallops from the liquid and set aside
- 4 Add flour, parmesan, parsley and season, cook until the sauce thickens
- 5 Add the mushrooms, spring onions and scallops back into the sauce for 30 seconds to reheat
- 6 Toss with the pasta and serve sprinkled with parmesan.

## Cooks Note

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