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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
