

Butter Lettuce & Arugula Salad with Seared Scallops

Perfect golden-brown scallops to accompany your favorite salad

SERVES 4-6

PREP TIME: 10 minutes

COOK TIME: 5 minutes

TOTAL TIME: 15 minutes

INGREDIENTS

- 1 Head Butter Lettuce
- 18 Medium-sized fresh scallops
- 2 Bunches Arugula, or 1 bag pre-washed
- ½ Cup Parmesan Reggiano cheese, shaved (use potato peeler)
- ¼ Cup Champagne vinegar
- 2 Tbsp. Grapeseed Oil
- 2 Tbsp. Salted Butter
- ¾ Cup GC Napa Valley Buttery Extra Virgin Olive Oil
- 1 Garlic clove, finely chopped
- 1 Tsp. Dijon mustard
- 1 Tsp. GC Napa Valley Meyer Lemon Honey
- ½ Tsp. GC Napa Valley Meyer Lemon Pepper
- ½ Tsp. GC Napa Valley Chardonnay Sea Salt



TO PREPARE

Dressing & Salad

- Whisk together vinegar, garlic, Dijon mustard, Meyer Lemon Honey, and Meyer Lemon Pepper in a large mixing bowl. Slowly whisk in Buttery Extra Virgin Olive Oil until emulsified. (If you have a blender/food processor you can combine all ingredients until emulsified)
- Separate lettuce leaves by tearing larger outer leaves in half, leaving small leaves intact.
- Wash under cold water and dry lettuce.
- Wash and dry arugula (can use pre-washed arugula) and mix with butter lettuce in a large mixing bowl.
- Add and toss all salad in dressing so everyone is coated evenly.

Scallops

- Pat dry all scallops with a paper towel.
- If the scallop has a muscle on its side, remove it with a knife.
- Heat 2 Tbsp. Grapeseed Oil and 2 Tbsp. Salted Butter in a pan on med/high heat setting.
- Add scallops to hot pan and cook for 1-2 minutes on each side until firm and opaque in color with a light brown sear on each side.
- Transfer to paper towel, finish scallops with Meyer Lemon Tellicherry Pepper, and Chardonnay Sea Salt.

TO SERVE

Pile salad greens in the center of a 6-8" white or clear round dish. Place the lovely seared scallops to the side of the salad. Using a potato peeler, shave (4-5) ½" thin slices of Parmesan Reggiano over the top of the salad.

This salad is full of fresh flavors!

Optional: Accompany with the Toasted Estate Extra Virgin Olive Oil Olio Nuovo. This can be a lovely lunch entrée as well.

WINE PAIRINGS

PIETRO FAMILY CELLARS CHARDONNAY NAPA VALLEY 2014

100% Chardonnay. The aromas and flavors speak of pear, leech, pineapple and citrus. It has a crisp structure with a round and juicy mouthfeel that makes the wine inviting. A creamy texture.

SHOPPING LIST

FRESH PRODUCE & FRUITS

- 1 Lg. Head butter lettuce
- 2 Bunches arugula, or 1 bag pre-washed

Fish:

- 18 Medium-sized Fresh scallops- ask the fishmonger to remove any side muscle

Cheese:

- 4 Oz. Whole piece fresh Parmesan cheese (Need shaved ½ Cup)

ON HAND BOTTLE

- Champagne vinegar (Need ¼ Cup)
- 1 Head garlic (Need 1 clove)
- Jar Dijon mustard (Need 1 Tsp.)

GC NAPA VALLEY CULINARY PRODUCT

- GC Napa Valley Meyer Lemon Honey (Need 1 Tsp.)
- GC Napa Valley Chardonnay Sea Salt (Need ½ Tsp.)
- ½ Tsp. GC Napa Valley Meyer Lemon Pepper



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