



Crab-Encrusted Scallops with Green Pea Puree

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 1 cup frozen green peas, thawed
- ¼ - ½ c chicken broth
- 1 shallot, coarsely chopped
- 2 garlic cloves, coarsely chopped
- ½ teaspoon fresh thyme leaves
- salt and pepper, to taste
- 6 sea scallops, rinsed and patted dry
- lemon-infused olive oil
- ¼ cup lump crab meat

Instructions:

1. Place peas, ¼ cup chicken broth, chopped shallots, chopped garlic and thyme leaves in a blender. Blend until smooth, adding more chicken broth until desired consistency is reached.
2. Place pea puree in a small pan and heat on low.
3. Heat a skillet over high heat.
4. Lightly coat scallops with lemon-infused olive oil and place in skillet.
5. Sear scallops until browned (about 3 minutes) and then turn.
6. Divide lump crab meat between scallops and pile on top. Place a lid on skillet and sear scallops for 3 minutes.
7. Spoon pea puree onto individual plates and top with scallops, taking care not to disturb crab topping.