



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

MAR 2021  
Recipe 142

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## Bay Scallops & Asparagus with lemon Bucatini

### PREPARATION

- 1 - Set the scallops on a plate and allow them to come to room temperature. Make sure to retain any of the liquid from the scallops that settles on the plate.
- 2 - Bring a large pot of lightly salted water to a boil. Add the bucatini and cook until al dente. Drain and set aside.
- 3 - Whisk the lemon juice and olive oil together in a bowl. Add the bucatini back to a large pot, then add the lemon juice, olive oil, grated parmigiano-reggiano, and 1 tablespoon of butter. Stir to combine, making sure that the cheese melts from the heat of the pasta. Cover and set aside.
- 4 - Heat a frying pan over medium-high heat for about 1 minute. The pan should be large enough to hold all of the scallops without crowding. Add 2 tablespoons of butter to the pan and swirl around to let it melt and begin browning. Add the scallops carefully, making sure to give each one some space. Reduce the heat a little bit and sear until well-browned, then turn carefully and sear the other side. Cook the scallops until the center is still somewhat translucent, then remove from the pan and set aside.
- 5 - Add the asparagus, white wine, and any leftover liquid from the scallops to the pan. Saute and cover until the asparagus is soft but still vibrant green, about 10 minutes.
- 6 - Add the contents of the pan to the bucatini and carefully combine. Garnish with chopped parsley, black pepper, lemon zest, and extra parmigiano-reggiano. Top each dish off with an individual portion of scallops and serve immediately.



(photo by Marc-Henri)

### INGREDIENTS

- 250g bucatini
- 1/4 cup lemon juice (fresh squeezed)
- 2 tablespoons extra virgin olive oil
- 1/4 cup grated parmigiano-reggiano cheese, plus extra to garnish
- 3 tablespoons butter (separated into 2 and 1 tablespoon portions)
- 300 g small bay scallops
- 1 small bunch asparagus
- 1/4 cup white wine
- 1 tablespoon Italian parsley, finely chopped
- black pepper for garnish
- lemon zest for garnish

**COOK'S NOTE:**

The mild yet distinctive buttery flavor of perfectly seared bay scallops, a seafood delight, pairs wonderfully with spring vegetables such as asparagus. Incorporated with lemon notes and bucatini pasta, it makes for a perfect spring meal.

Bon Appétit!  
-George