

Scallops in Cream Sauce with Spinach

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Preparing the spinach

Rinse the spinach but do not spin dry. Add to a sauté pan, heating over medium-high heat. Season with salt and pepper and drizzle with oil. Cover and cook until wilted, about 2 minutes. Remove the lid and cook until the water has evaporated. Spread the spinach out on a platter.

Step 1: Preparing the spinach

- 4 to 6 cups baby spinach
- Kosher salt
- Freshly ground black pepper
- 1 tablespoon olive oil

Step 2: Preparing the scallops in cream sauce

- 1 tablespoon minced shallots
- ¼ cup chopped cremini or white mushrooms
- ⅓ cup dry white wine
- ¾ pound scallops (about 8 large)
- ⅓ cup heavy cream
- ½ teaspoon potato starch mixed with 1 tablespoon of water

Add the shallots and mushrooms to the same sauté pan; add the wine and bring to a boil. Simmer until most of the liquid has evaporated, about 1 minute. Season with a dash of salt and pepper. Add the scallops and the cream and return to a boil. Cover and cook for 1 to 2 minutes or until the scallops are cooked to your liking.

Pour in the slurry of potato starch at the very end and boil, stirring as the sauce thickens. Arrange the scallops on top of the spinach; pour over the sauce and sprinkle with the chives.

Step 3: Serving

Serve immediately.