

Sauté of Scallops and Endive

Swick

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

Chef's Notes

If you're making this as a first course for company, you can prepare the endive ahead of time and keep warm in a low (140°F) oven or reheat at the last moment.

Preparing the endive

Start the butter melting in a medium sauté pan while cutting the endive lengthwise into a julienne. Add the endive to the pan. Sprinkle with the salt and sugar and add the water. Cover and cook until wilted, about 2 minutes.

Meanwhile, prepare the scallops.

Step 1: Preparing the endive

- 2 tablespoons unsalted butter
- 2 Belgian endive, about 8 ounces, cut into julienne
- Kosher salt
- Granulated sugar
- 2 tablespoons water

Step 2: Preparing the scallops

- 6 large sea scallops
 - Freshly ground black pepper
 - 2 teaspoons olive oil
- Remove the small abduction muscles. Sprinkle the scallops with salt and pepper and drizzle with olive oil.

Step 3: Finishing the endive and cooking the scallops

Remove the lid from the endive and cook until tender and the liquid has evaporated. Transfer the cooked endive to a plate.

Wipe out the pan and return to high heat. Once hot, add the scallops and cook 1 ½ minutes on each side or to your liking.

Step 4: Serving

- Chopped chives
- Divide the endive between two plates and sprinkle with chives. Arrange three scallops on top, drizzle with olive oil and serve immediately.