

## Scallops on Wilted Pea Shoots

- 1 Tablespoon good olive oil
- 2 Tablespoons butter
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 pound sea scallops
- ¼ cup white wine or sherry



### Wilted Pea Shoots

- 1 tablespoon good olive oil
- 2 tablespoons butter
- 6 ounces pea shoots, cut in half
- Salt & pepper to taste

Heat olive oil and butter in a large skillet or wok. Add onion and garlic and sauté on medium heat until onions are golden brown, stirring often. Add the scallops and sauté until browned and lightly cooked. Toss in wine or sherry and raise heat to boil quickly; then immediately turn off heat and remove contents from hot pan.

### Wilted Pea Shoots

Heat olive oil and butter in a medium sized skillet. Toss in pea shoots and let cook in oil and butter, flipping gently with a spatula just until wilted. Divide pea shoots onto two deep plates. Place half of scallops on each pile of pea shoots, and spoon on onion, garlic, wine sauce.

*Recipe serves 2*

*Wilted pea shoots can be eaten alone as a delicious vegetable.*