

## Seared Sea of Cortez Scallops with Saffron Risotto/Garlic Pea Tendrils

Serves 4

to taste	salt and pepper
1 ½ cups	diced Yukon Gold potatoes
1/4	onion, diced
1	clove garlic, minced
1 tablespoon	butter
pinch	saffron
½ cup	white wine
1 cup	water
½ cup	whipping cream
1 teaspoon	olive oil
12	sea scallops
1 tablespoon	butter
1 clove	garlic, minced
	pea shoot tendrils
to taste	salt and pepper

Preheat medium sauce pot. In pot, melt butter. Add onions and garlic. Cook over medium heat until onions start to become translucent. Add saffron and wine. Bring to boil. Add water and potatoes. Cook potatoes approximately 7 - 10 minutes or until just tender. Add cream. Season. Set Aside.

In large skillet, heat oil just to smoking. Sear seasoned scallops for approximately 2 - 3 minutes or until just browned. Flip scallops. Brown on other side. Cook to desired doneness. Remove scallops. Reserve.

In same skillet, melt butter. Sauté garlic. Add pea shoot tendrils. Mix to wilt. Season.

Present scallops on potato risotto. Top with tendrils.

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