

BAKED SCALLOPS WITH TOMATO SAUCE AND GRUYÈRE

Tender, meaty, buttery, pan-seared scallops are absolutely delicious when topped with velvety tomato sauce and creamy Gruyère. Pop under the broiler for just a couple minutes and you've got a simple, elegant, cheesy-baked seafood dish on the table in less than 30 minutes.

Prep time: 15 minutes

Cook time: 15 minutes

Serves 6



Combine the tomato sauce and white wine in a small saucepan, gently simmer for about 15 minutes until thick.

Meanwhile, prepare the scallops by removing the side muscles, rinse with cold water, and thoroughly pat dry with paper towels. Season the scallops with salt and pepper.

Warm a large nonstick skillet over high-heat and cook the scallops in batches. Add a thin layer of clarified butter (or a combination of olive oil and butter) to the pan. When very hot, sear the scallops for 1-2 minutes, or until the scallops form a golden brown crust.

Flip the scallops over and toss in 2 tablespoons of fresh butter. Using a spoon, quickly baste the scallops with the butter, and cook for 1 to 2 minutes more. Transfer the scallops to a large baking dish and continue cooking the remaining scallops.

When you've added all of the cooked scallops to your baking dish, spoon the tomato sauce on top. Sprinkle with grated cheese and chopped nuts.

Note: Recipe may be completed in advance up to this point and refrigerated. Remove from the refrigerator 30 minutes before the final bake to bring to room temperature.

Just before serving, heat the scallops under a hot broiler for 2 minutes, or until the cheese is bubbling and lightly browned. Garnish with fresh herbs and serve immediately.

Ingredients:

3 cups **tomato sauce**,
homemade or store bought
½ cup dry white wine
2 ½ pounds sea scallops
clarified butter
4 tablespoons butter
½ cup grated Gruyère cheese
¼ cup finely chopped
almonds
1 tablespoon thyme leaves,
or chopped parsley
Kosher salt and freshly
ground pepper, to taste