



Scallop with Pesto Pasta

Ingredients

- 8 oz pasta of choice
- 1 cup kale leaves
- 1/4 cup grated parmesan, plus more for garnish
- 1/4 cup toasted pine nuts
- 1/4 cup + 1 1/2 tablespoons [Fustini's Gremolata olive oil](#), divided
- 1 1/2 pounds of jumbo sea scallops, rinsed and prepped
- 2 tablespoons [Fustini's Citrus Oregano balsamic](#)
- Kosher salt and freshly ground black pepper
- 1 tablespoon [Fustini's Parmesan spice blend](#)
- 1/4 cup sundried tomatoes, sliced thin
- lemon zest, for garnish

Sharon's Hint

Prepare scallops by removing the 'foot' and placing them on paper towels to soak up moisture. This will help give a more intense sear.

Directions

Step 1.

Bring a large pot of salted water to a boil. When boiling, add pasta and cook according to the package directions. In a food processor or blend, add kale and 1/2 cup of parmesan. Pulse until combined. While the machine is running, slowly stream in 1/4 cup of olive oil, or more if needed until the desired consistency. Season with salt and pepper and set aside.

Step 2.

Pat scallops dry and season with salt and pepper. Drizzle 1/2 tablespoon over scallops and add to a heated pan. Do not disturb so that a sear forms on the scallops. Cook for 2-3 minutes depending on scallop size. Drizzle remaining olive oil over scallops and flip to sear the other side for 2 minutes. When almost done, turn off the heat and drizzle balsamic over each scallop to give a lemony glaze.

Step 3.

When the pasta is done, turn off the heat, using tongs, remove the pasta from the water into a large bowl. Stir in kale mixture until well blended, using some pasta water to loosen the sauce and get it to the consistency you desire. Salt and pepper to taste.

Step 4.

Plate pasta in a serving bowl. Add scallops, pine nuts, lemon zest, and tomato strips. Garnish with additional parmesan and a drizzle of olive oil as needed.