



Seared Sea Scallops

Bacon and Cheddar Risotto
Chive Crème Fraiche

Seared Sea Scallops

3, U-10 dry sea scallops
Salt and pepper

Bacon and Cheddar Risotto

½ cup cooked arborio rice
2 oz. shredded cheddar cheese
1 oz. cooked bacon crumbles
½ cup heavy cream

Chive Crème Fraiche

½ cup store bought crème fraiche
1/3 cup chives

Season scallops with salt and pepper. Prepare hot skillet with olive oil and place scallops in pan. Sear scallops until golden brown crust appears, about one and a half minutes, flip over and cook one more minute. Take scallops out of pan and let rest.

Add cream to hot pan, followed by the cooked rice. Stir in bacon and cheddar cheese, heat thoroughly while stirring.

Place crème fraiche and chives in a blender and puree together.