

Chef Eddie Matney
Eddie's House
7042 E. Indian School Rd.
Scottsdale, AZ

Pan Seared Scallops with Melon-Chili Spinach

Pan Seared Scallops

Ingredients

16 Scallops
1 tsp Olive Oil
Salt and Pepper to Taste

Procedure

1. Season scallops with oil, salt, and pepper.
2. Pan sear each scallops for 3 – 4 minutes on each side

Melon-Chili Spinach

Ingredients

2 Tbl Olive Oil
3 Cups Cantaloupe
2 Cloves Garlic, Chopped
2 Cloves Shallots, Chopped
24 oz Spinach
1/2cup Midori
1 Serrano Chili
Salt and Pepper to Taste

Procedure

1. Saute shallots, garlic, and chilis in olive oil for 5 minutes.
2. Add cantaloupe, and Midori and sauté for 3 minutes.
3. Add spinach, salt, and pepper.
4. Wilt spinach.
5. Place spinach mixture on plate surrounded by scallops.
6. Top with Frizzled Potato Sticks.