



## **Scallops Linguini**

### *Ingredients*

Linguini

Roughly ½ cup Kalamata olives, pitted and halved

4-5 bay scallops, cleaned and patted dry

Mint leaves

Extra virgin olive oil as needed

2-3 tbsp butter

Salt and pepper to season

### *Preparation*

In a pot of boiling salted water, cook the linguini until al dente, about 8 minutes.

Season the scallops on both sides with salt and pepper.

Heat olive oil and butter in a saute pan, and begin searing off scallops adding in the olives after the first flip.

Add in mint leaves and pasta with a ladle of pasta water once the scallops are seared.

Serve hot.

**(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)**