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# PAN SEARED SCALLOPS WITH A MARINATED HEIRLOOM TOMATO SALAD

-Courtesy of Sous Chef Brian Woon-Fatt of Vi at Lakeside Village

Servings: 6

## Pan seared Scallops

- 2 lbs large sea scallops (dry)
- 3 oz olive oil
- pinch of kosher salt
- pinch of freshly ground black pepper
- 6 oz unsalted butter
- finely chopped herbs (basil & parsley)

Pat scallops dry using a paper towel. Season with kosher salt and black pepper. Heat oil in a non-stick pan. When hot and starting to smoke add scallops in a single layer and make sure the scallops are not touching (at least an inch apart). If the scallops are too close together, they can steam instead of sear. Sear scallops on one side for 2 minutes, then flip. Cook the scallops on the second side for 2 minutes, then toss in butter and herbs and cook and baste scallops for approximately another minute (depending in size and thickness of scallops). Both sides should be golden -brown once finished cooking.

## Romesco Sauce

- 1/2 oz toasted almonds
- 1 large roasted red bell pepper
- 1 oz sundried tomatoes
- 1/2 tsp smoked paprika
- 1 tsp garlic
- 1 tsp sherry vinegar
- 3 oz extra virgin olive oil
- 1/4 tsp salt

Add all ingredients to a food processor or blender, and blend until smooth. Enjoy!

## Marinated Heirloom Tomato Salad

- 2 cups mixed heirloom tomatoes (random cuts)
- 1 oz olive oil
- 1 oz white balsamic vinegar
- pinch of salt (to taste)
- pinch of sugar (to taste)
- 2 tsp lemon juice
- 1 tsp fresh chopped parsley
- 1 tsp fresh chopped basil

Add all ingredients in a bowl and let sit for at least 10 to 15 minutes.

## Garnishes

- 3 oz charred corn
- 1 lb roasted fingerling potatoes (halved)
- 9 Grilled King Trumpet Mushrooms (halved)
- lemon olive oil drizzle
- micro basil



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