

WARM SALAD OF SEARED
SCALLOPS, HARICOTS VERTS,
AND BELL PEPPERS
IN WALNUT VINAIGRETTE

- ½ pound *haricots verts*
(thin French green beans)*,
trimmed
- 1 pound sea scallops
- ½ cup extra-virgin olive oil
- 3 yellow bell peppers, cut into
2- by ¼-inch strips
- 3 orange bell peppers, cut into
2- by ¼-inch strips
- 2 large shallots, minced
- 3 tablespoons Sherry vinegar
- ½ teaspoon sugar
- 3 tablespoons walnut oil**
- 4 heads *radicchio*, outer
leaves only
- ½ cup walnuts, toasted lightly
and chopped

*available at specialty produce
markets

**available at specialty foods shops
and some supermarkets

In a saucepan of boiling salted water boil *haricots verts* until crisp-tender, 2 to 3 minutes. Drain beans in a colander and refresh in cold water to stop cooking. Pat beans dry and wrap in a kitchen towel. *Beans may be prepared 1 day ahead and chilled, covered.*

Remove tough muscle from side of each scallop if necessary. Halve scallops horizontally and pat dry. Season scallops with salt and pepper.

In a non-stick skillet large enough to hold scallops in one layer heat 1 table-
spoon olive oil over moderately high

heat until hot but not smoking and sauté scallops until golden, about 2 minutes on each side. Transfer scallops with a slotted spoon to a large bowl.

In skillet heat 1 tablespoon remaining olive oil until hot but not smoking and sauté bell peppers, stirring, until crisp-tender. Transfer bell peppers with slotted spoon to bowl with scallops.

In skillet cook shallots in 1 tablespoon remaining olive oil over moderate heat, stirring, until softened. Add vinegar, sugar, walnut oil, remaining olive oil, and salt to taste and simmer 1 minute. Remove skillet from heat and let vinaigrette cool 5 minutes.

Divide *radicchio* among 8 plates. Add beans and vinaigrette to scallop mixture and toss gently. Divide salad among plates and sprinkle with walnuts. Serves 8.