

## Nick Stellino's Capesante con Spinaci (Scallops with Spinach)

Makes 4 servings

- |   |   |    |                                      |
|---|---|----|--------------------------------------|
| 5 | tblsp. olive oil                          | ¼  | tsp. black pepper                    |
| 4 | garlic cloves, thickly sliced             | 12 | large sea scallops                   |
| ¼ | tsp. red pepper flakes                    |    | (approximately ¾ lb.), cut in half   |
| 1 | lb. coarsely chopped fresh spinach leaves | 2  | tblsp. chopped shallots              |
|   | Juice of 1 lemon                          | ½  | cup white wine                       |
| ¾ | tsp. salt                                 | 2  | tblsp. chopped fresh Italian parsley |

Heat 3 tblsp. of the olive oil and garlic in a large sauté pan set on medium-high heat until it starts to sizzle and garlic begins browning, about 4 minutes. Add red pepper flakes, a handful of spinach leaves, and lemon juice and cook, tossing, for 1 minute, until spinach is slightly wilted. Continue adding and tossing remaining spinach until wilted, about 3-5 minutes. Season with ¼ tsp. of salt and ½ tsp. of pepper. Arrange cooked spinach in center of 4 small serving plates.

Wipe the pan clean and heat 1 tblsp. of the remaining olive oil over high heat until it starts to sizzle. Season scallops with ¼ tsp. of salt and pepper. When the pan is smoking, add scallops and cook for 1 minute on each side. Remove scallops from pan and arrange around spinach on each serving plate.

Put pan back on high heat and add remaining olive oil and the shallots and sauté for no more than 30 seconds. Add white wine, parsley, and remaining salt. Cook over high heat until reduced by half, about 1½-2 minutes, until it has a syrupy consistency. Spoon over scallops and spinach and serve.

Nick Stellino's *Glorious Italian Cooking* by Nick Stellino.  
G.P. Putnam's Son, 1996.