

## Seared Scallops with Pancetta and Brussels Sprouts

*Serves 4*

Adapted from *Serious Eats*

- 1 Tb olive oil
- ½ lb pancetta, cut into ½ inch dice
- 1 shallot, thinly sliced
- 1 lb Brussels Sprouts, shredded on a mandolin or roughly chopped
- Kosher salt and freshly ground black pepper
- 2 Tb rice vinegar
- 2 Tb unsalted butter
- 12 large (ideally dry pack) scallops, tendons removed

Heat 1 Tb of the oil in a 12 inch skillet over medium high heat. Add pancetta and cook until fat is rendered – 2 – 3 minutes. Add shallots and shredded sprouts. Season with salt and pepper and cook – stirring frequently – for 6 – 7 minutes. Add vinegar and stir, carefully scraping any browned bits from the bottom of the pan. Scrape mixture onto a plate and set aside. Wipe skillet clean and set aside (off the burner).

Thoroughly dry the scallops on all sides. Season with salt and pepper. Return the skillet to the burner and add the butter. When the foaming has subsided, add the scallops and cook for 3 minutes without moving. Carefully flip and continue cooking until scallops are barely cooked through – another 1 – 2 minutes. Serve the scallops on top of the sprout mixture.