

Seared Scallop Pasta With Burst Tomatoes and Herbs

By Colu Henry

YIELD 4 to 6 servings

TIME 30 minutes

Although usually designated as a “something special” ingredient, scallops make a perfect weeknight dinner because they cook in minutes. To get a good, crisp sear, be patient (it's hard for us, too) and let the pan get quite hot before adding the scallops. Once you do, leave them alone to ensure a deeply golden crust. Toss them with pasta and candy-colored cherry tomatoes that burst and get coaxied into a jammy sauce. Finish with a showering of fresh, tender herbs and a drizzle of olive oil.

INGREDIENTS	PREPARATION
Kosher salt	Step 1
1 pound linguine fini or other long, thin pasta	Bring a large pot of well-salted water (2 heaping tablespoons kosher salt to about 7 quarts water) to a boil. Add the pasta and cook according to package instructions until al dente. Reserve 1 1/2 cups pasta cooking water, then drain pasta.
1 pound large sea scallops, patted dry	Step 2
Black pepper	Season the scallops well on both sides with salt and pepper. Heat a 12-inch skillet over high until very hot, 2 to 3 minutes. Add 2 tablespoons olive oil. When it shimmers, add the scallops (working in batches to avoid crowding the pan, if necessary) and cook until golden brown and crisp, flipping once, 1 to 2 minutes per side. Transfer to a plate and cover to keep warm while you make the sauce.
4 tablespoons olive oil, plus more for drizzling	Step 3
2 shallots, thinly sliced into rings	Wipe out the skillet and heat the remaining 2 tablespoons olive oil over medium. Add the shallots and cook until they begin to soften, 2 to 3 minutes. Add the tomatoes and cook, stirring occasionally, until they start to burst, 5 to 7 minutes. Add about 1/3 cup reserved pasta water and press the tomatoes gently with the back of a spatula or wooden spoon to get them nice and jammy. Stir in the garlic and red-pepper flakes, if using, and cook, allowing the sauce to simmer, 1 to 2 minutes. Season with salt and pepper.
1 ¼ pounds Sun Gold, cherry or grape tomatoes	Step 4
2 garlic cloves, thinly sliced	Add the pasta, 1 1/2 cups herbs and 1/4 cup reserved pasta water and toss to coat, adding additional pasta water if needed. Divide the pasta among shallow bowls and top with scallops. Garnish with additional herbs and a drizzle of olive oil, if desired.
Pinch of red-pepper flakes (optional)	
1 ½ cups roughly chopped mixed herbs, such as tarragon, mint, parsley and chives, plus more for serving	

PRIVATE NOTES

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