

Fettuccine with Scallops, Carrots and Ginger-Lime Butter Sauce

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 35 minutes

Hands-On Time: 35 minutes

Serves 4

Ingredients

- 2 carrots, peeled and grated
- 1 thumb-to-knuckle-sized knob of ginger, peeled and grated
- 2 cloves garlic, minced
- 1 shallot, minced
- 1 Tbsp. minced chives
- 2 limes, 1 juiced and 1 cut into wedges for garnish
- 1/3 cup unsalted butter, divided in half
- 12 dry, diver or day boat scallops, patted dry on paper towels
- Salt and freshly ground black pepper
- Freshly ground black pepper
- 12 oz. fresh fettuccine



Instructions

1. Fill a large pot with water, cover it and bring it to a boil over high heat.
2. On a large cutting board, grate the carrots and ginger and mince the garlic, shallot and chives into separate piles. Cut one lime in half and juice it into a small bowl. Cut the other lime into wedges and set them aside for garnish. Divide the butter in half. Pat the scallops dry and sprinkle them with salt and pepper on both sides.
3. Heat a large frying pan over medium-high heat and add half of the butter. When it's hot, add the scallops to the pan. Cook them for 2 minutes or until browned (don't try to move them sooner or they will stick and tear) and turn them over. If they are still sticking, give them another few seconds. Sear them on the second side for another 2 minutes. They should be browned and slightly firm to the touch when pressed with a finger. Remove the pan from the heat, transfer the scallops to a hot plate, cover and keep them warm.
4. Add 1 Tbsp. salt and the pasta to the boiling water. Stir occasionally.
5. Return the empty frying pan to medium heat and add the remaining butter along with the shallot, ginger and carrots. Sprinkle with salt and pepper and sauté the vegetables for 2 minutes. Add the garlic and sauté for another minute. Remove from heat and set aside.
6. Cook pasta until almost al dente, about 3 minutes. Reserve 1/2 cup of the pasta water and set it aside. Drain the pasta into a colander in the sink.
7. Add half the reserved pasta water to the vegetables along with the lime juice and drained pasta and toss the pasta to heat it and coat it with the sauce for about 1 minute. Taste for seasoning and add more salt and pepper, if desired. If the pasta seems dry, add a little more reserved pasta water. Mound the pasta onto heated plates, top with the scallops and garnish the plates with the chives and lime wedges.

Extra Hungry? A beautiful sliced tomato dressed with salt, pepper and a splash of extra virgin olive oil would be perfect alongside this rich dish.

By the glass: Whites rule as an accompaniment to this scallop dish and a California Sauvignon Blanc from Edna Valley reigns supreme. This bottle's flavor is a little rounder and not as sharp as other Sauvignon Blanc, so it gets along well with the butter, lime juice and ginger.