

Seared Shrimp and Scallop Linguine with Blistered Tomatoes in Roasted Garlic Wine Sauce

Serves 4

Ingredients for Roasted Garlic Sauce:

- 1 Tbs. olive oil
- 1 sweet onion, roughly chopped
- ¼ cup roasted garlic, about 4-5 heads
- 1 cup dry white wine
- 1/2 cup fresh lemon juice
- 4 + cups chicken stock
- 1 bunch fresh thyme
- 3 Tbs. butter
- kosher salt and pepper
- 2 Tbs. chopped Italian parsley

Ingredients for Linguine:

- 1 lb linguine
- 8 large scallops
- 12 jumbo shrimp, peeled and deveined
- Old Bay seasoning
- kosher salt and pepper
- 3 pints cherry tomatoes, red and yellow mixture
- 1 bunch fresh basil
- flour for dusting
- olive oil
- 2 Tbs. butter
- fresh lemon for squeezing on seafood

For sauce:

Preheat oven to 375°. To roast garlic, cut off top portion of garlic, drizzle with olive oil and wrap in foil.

Place on baking sheet and bake for about an hour. Remove from oven and allow for it to cool so it is easy to handle.

Heat oil in sauce pan and add onion and sauté until translucent on medium heat. Squeeze garlic cloves out of skins and mix with onion. Add white wine and lemon to pot and cook until almost all liquid has been reduced. Add the chicken stock and 6 sprigs of the fresh thyme and reduce over medium heat until there is about a cup and a half of liquid left.

Remove any of the sprigs of thyme and place mixture in a blender or processor and puree until smooth. Season with salt and pepper to taste and parsley and blend the butter in the warm sauce. Keep the sauce warm, adding a bit more liquid if it thickens too much.

For pasta:

Preheat oven to 400°. Spread tomatoes out in a rimmed baking sheet and toss generously with olive oil, salt and pepper. Roast in oven for about 20-25 minutes until the tomatoes begin to blister open and release their juices. Remove from oven and set aside.

Prepare Linguine according to package directions.

Season scallops and shrimp with old bay seasoning on each side and a very light dusting of flour (I love Wondra which is quite fine) to absorb any moisture. In a large skillet, coat pan with a layer of olive oil and melted butter on medium-high. Place the seasoned seafood in the pan and sear on each side for about 3 minutes a side, until cooked through. Set aside and cover as you prepare to assemble dish.

Drain pasta and add a couple of tablespoons of oil to the pasta pot to heat. Place pasta in the pot, along with roasted tomatoes and all the juices and garlic sauce. Gently toss to combine.

Distribute pasta in four bowls, place seafood atop pasta, garnish with basil and additional roasted garlic if desired (it tastes great as a spread on bread).



