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Creamy Orzo with Bay Scallops, Asparagus & Parmesan

Serves 4

Ingredients

1 lb. bay scallops
1/2 cup yellow onion, diced
1 lb. orzo pasta
1 cup asparagus, cut into 1 inch pieces
5 Tbsp butter or margarine, divided
1/2 cup grated parmesan cheese
1/2 cup heavy whipping cream
1 Tbsp fresh parsley, chopped, plus more for garnish
1/2 tsp salt
Freshly ground black pepper, to taste

Directions:

Rinse scallops and pat dry. Set to the side.

Melt 1 tbsp of the butter in a large skillet over medium heat. Add the onion and sauté until soft, about 4 - 5 minutes. Remove the onions to a plate and set aside.

Next, add 2 tbsp of the butter to the skillet and melt over medium heat. Add the prepared scallops and sauté for 4 - 5 minutes. Place scallops on a heated platter and cover with foil.

Fill a large saucepan of water with 4 - 6 quarts of water and bring to a boil. Add the orzo and stir.

After the orzo has been boiling for 5 minutes, add the asparagus to the same pot and continue to cook for 5 additional minutes. Once the orzo and asparagus are cooked and tender, drain well and pour into a large mixing bowl.

Quickly add the parmesan cheese and the final 2 tbsp of butter to the orzo and asparagus mixture. Stir thoroughly, allowing both the cheese and butter to melt. Slowly add the cream, while stirring. Next, add the sautéed onions, scallops, and fresh parsley. Mix well. Season with salt and pepper. Garnish with additional parsley.

Serve immediately and enjoy!