



SHRIMP AND SCALLOP MEDLEY

BY Caterina Romano's kitchen

INGREDIENTS

- 8 giant tiger shrimps
- 8 large scallops
- 2 TBSP of garlic infused olive oil
- 1 TBSP of garlic infused olive oil
- ¼ cup of minced garlic
- 2 TBSP of chili pepper
- 2 TBSP of smoked paprika
- ½ cup of white wine
- 2 TSP of Kosher salt
- ¼ cup of soft unsalted butter

NOTE:

If you do not have garlic infused olive oil, just use olive oil.

DIRECTIONS

1. Clean and devein the shrimps.
2. Pat dry both the cleaned shrimps and scallops.
3. In a large frying pan, heat the 2 TBSP of garlic infused olive oil.
4. When hot add the scallops and sear them on both sides until golden brown. Do not overcook them. Remove the seared scallops from the pan and set aside on a dish.
5. Place the shrimps in the same frying pan and sear them on both sides until translucent. This process will be quick, about 1 minute for each side. Remove the seared shrimps from the pan and set aside on the dish along with the scallops.
6. To the hot pan, add the remaining 1 TBSP of olive oil. Add the garlic, chili pepper and paprika and with a wooden spoon, mix and allow to cook together for about 2 minutes.
7. Add the wine, deglaze the pan and cook until the wine reduces by half.
8. Return the shrimps and scallops to the pan and allow them to cook with the sauce for 1 minutes.
9. Season to taste with kosher salt.
10. Turn the heat off. Add the soft butter and mix until the butter melts completely & combines with the sauce.
11. Serve on a bed of rice or mashed potatoes.

ENJOY THE SHRIMP & SCALLOP MEDLEY