

Sea Scallops

with Citrus White Wine and Orange Tea Sauce

These tender sea scallops are served with a bright and zesty citrus white wine and orange tea sauce, seasoned with lemon, orange, and Old Bay, creating a perfectly balanced and elegant appetizer.

PREP TIME: 15 minutes

TOTAL TIME: 25 minutes

COOK TIME: 10 minutes

1 lb sea scallops
1 T olive oil
1/2 t salt
1/4 t black pepper
1/2 C dry white wine
1/4 C fresh lemon juice
1/4 C fresh orange juice

1 t Old Bay seasoning
1/2 C Orange Tea (Adagio.com), brewed and strained
1 t fresh parsley, chopped
1 t fresh dill, chopped
1 t fresh chives, chopped

PREPARE SCALLOPS: Season the scallops with olive oil, salt, and black pepper. Sear the scallops in a hot pan until golden brown and cooked through, about 2-3 minutes per side. Remove the scallops from the skillet and set aside.

PREPARE CITRUS WHITE WINE AND ORANGE TEA SAUCE: In the same pan, add the white wine, lemon juice, orange juice, strained orange tea and Old Bay seasoning. Bring to a boil, then reduce heat and simmer until the sauce reduces by half, about 5 minutes. Stir in the fresh herbs.

ASSEMBLE DISH: Arrange the scallops on a serving platter. Drizzle with citrus white wine and orange tea sauce. Garnish with additional fresh herbs. Serve immediately.