

MORTON & BASSETT SPICES®

Scallop Risotto



RISOTTO

- 2 tablespoons butter
- 1 yellow onion, diced
- 2 cloves garlic, minced
- ½ cup dry white wine
- ½ teaspoon salt
- ½ teaspoon Morton and Bassett Course Ground Black Pepper
- 1 cup Arborio rice
- 3-4 cups chicken broth

- ½ cup grated parmesan cheese, plus more for topping
- 1 teaspoon Morton and Bassett Parsley

SCALLOPS

- 2 tablespoons butter
- 1 pound jumbo scallops
- salt and pepper to taste
- 1 teaspoon Morton and Bassett Parsley

Add chicken broth to a small saucepan over medium-low heat. Add butter to a separate large pot over medium heat. Once heated, add onion and sauté for 5-7 minutes, stirring often, until translucent. Add garlic and continue cooking for 2-3 minutes. Add the rice, salt and pepper and stir well, letting the rice toast for about 60 seconds. Add the wine and cook until mostly evaporated, stirring often. Reduce heat to low. Start adding a ladleful of heated broth one at a time, stirring well. Wait to add the next ladleful until the first has absorbed. Continue adding broth until the rice is al dente and creamy, about 20-25 minutes total. Stir in the parmesan and parsley. While the risotto is cooking, heat a separate skillet over medium heat. Pat scallops dry with a paper towel and season with salt and pepper. Add to the pan and sear for 2-3 minutes. Flip and sear on the other side. Sprinkle with parsley. Serve over the risotto with more parmesan cheese.



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