



## Seared Sea Scallops with Garlic-Sherry Mushrooms

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### Ingredients:

- 1 pound mixed mushrooms including mini white button, crimini and shiitake
- 2 tablespoons garlic-infused olive oil
- 2 tablespoons unflavored olive oil
- 4 garlic cloves, roughly chopped and then crushed
- 1 teaspoon tomato paste
- 4 tablespoons dry sherry
- 1 teaspoon fresh thyme, chopped
- 6 large, firm, unbroken sea scallops
- garlic-infused olive oil

### Instructions:

1. Clean and coarsely chop mushrooms.
2. Add both olive oils to a large skillet and heat over medium-high heat.
3. Add mushrooms and sauté, stirring often, just until mushrooms begin to release liquid.
4. Add crushed garlic to the skillet and stir to combine.
5. Whisk tomato paste and dry sherry together and add to the skillet, again stirring to combine.
6. Reduce heat to medium and allow mushrooms to cook until liquid is reduced.
7. Meanwhile, place a large skillet over high heat.
8. Rinse scallops and pat them dry. Toss the scallops with garlic-infused olive oil until scallops are lightly coated.
9. Place scallops in hot skillet and cook until bottoms are crisp and well-browned. Turn scallops and cook on second side until crisp and well-browned. To ensure that scallops are cooked through, cover the skillet with a lid during the second side.
10. Transfer scallops to serving plates.
11. Add fresh thyme to the mushroom mixture and stir to combine.
12. Spoon the mushroom mixture over scallops and serve.