Scallops with Sautéed Corn, Chorizo, Spicy Chimichurri and Fresh Radishes

SERVES: 4

CHIMICHURRI

1 large Shallot, diced
1 Red fresno Chile, diced
3 Garlic cloves, diced
1 cup Parsley, stems removed
1 cup Cilantro, stems removed
1/2 cup Mint, stems removed
1/2 cup Basil, stems removed
2 Scallions, thinly sliced
1 cup Olive oil
1/4 cup Red wine vinegar
1 teaspoon Salt

SCALLOPS & CORN

6 oz Chorizo, casing removed
4 Ears corn, kernel sliced of cob
1 1/2 pounds Sea scallops
1 Lemon, juiced
3 Radishes, thinly sliced
Salt & Pepper

DIRECTIONS

1. Combine the shallot, chile pepper, garlic, parsley, cilantro, mint and basil in the food processor. Pulse until finely chopped.

2. Transfer the mixture to a large bowl and stir in the scallions, olive oil, red wine vinegar, and salt. Set aside

3. Add the Chorizo to a large skillet over medium heat. Cook chorizo for about 3 minutes. Lower the heat to medium-low and continue to cook until crisp. Transfer the chorizo to a plate, leaving the chorizo fat in the skillet.

4. Raise the heat to medium-high and add the corn. Season well with a generous pinch of salt and lots of freshly cracked black pepper. Sauté until golden and tender, just a few minutes.

5. Meanwhile, heat a large stainless-steel pan over medium heat. Add enough oil to just coat the bottom. Season the scallops with a good pinch of salt. Place the scallops into the hot oil. Cook until golden and crisp on one side, about 2 minutes. Flip the scallops and finish cooking for just another minute on the other side. Transfer the corn to a large plate.

6. Place the scallops on top, garnish with the chorizo and squeeze fresh lemon juice. Spoon the chimichurri over the entire dish. Garnish with Radishes slices.