



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 Red wine vinegar
- 1 teaspoon Salt

SCALLOPS & CORN

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

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.