

# Grilled Scallops over Angel Hair Pasta with Cool Herbs

Adapted from Bobby Flay

## **Ingredients:**

4 tsp toasted sesame oil  
4 tbsp canola oil  
4 tbsp grated orange zest  
30 large sea scallops, muscle removed

## **Preparation:**

Whisk together the sesame oil, canola oil, and the orange zest in a medium bowl. Add the scallops and let marinate in the refrigerator for at least 15 minutes and up to 30 minutes.

Season the scallops on both sides with salt and pepper. Place the scallops on the hot grill and grill until golden brown and slightly charred, about 3 minutes. Turn over and continue cooking for about 3 minutes longer until just cooked through.

## **Angel Hair Pasta with Cool Herbs**

1 box angel hair pasta  
1 stick butter  
¼ cup dry white wine  
Lemon basil  
Lemon grass  
Thai basil  
or other fresh summer herbs

Melt butter in pan. Add Wine. Simmer for 2 min. take off heat. Just before adding pasta fold in herbs.

Add pasta to salted boiling water. Boil to al dente. Do not over stir or angel hair will become angel tangles. Drain pasta.

Add pasta to butter herb sauce and add pasta water to get correct consistency. Season to taste.

Put scallops on top of pasta in a pasta bowl. Garnish with some of the herbs.

Serve