

# scallops with succotash

BY CAROLINE CHAMBERS

Serves 4

Cook time: ~30 minutes

Tools:

- [Cutting board](#)
- [Chef's knife](#)
- 1 saucepan/pot/skillet
- [1 large nonstick skillet](#)

- 1 (15-oz.) can cannellini beans, drained and rinsed
- 2 tablespoons unsalted butter
- 3/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup basil leaves, thinly sliced
- Juice of 1/2 lemon

Ingredients:

## Succotash

- 1 tablespoon extra-virgin olive oil
- 1 small white or yellow onion, diced
- 1 large red bell pepper, diced
- 2 garlic cloves, minced
- 4 large ears of white corn, kernels removed (or 1 pound of frozen white corn)

## Scallops

- 1 pound fresh jumbo scallops (10 to 20 scallops per pound) — *NOT bay scallops which are small and rubbery and yucky IMO*
- Kosher salt and freshly ground black pepper
- 1 tablespoon neutral cooking oil
- 2 tablespoons unsalted butter
- Juice of 1/2 lemon

Place **1 pound scallops** on a paper towel, cover with another paper towel, and press gently to remove all moisture.

Warm **1 tablespoon extra-virgin olive oil** in a large pot or saucepan or skillet (reserve your best nonstick skillet for cooking the scallops later) over medium heat. Cook **1 diced yellow onion, 1 diced red bell pepper, and 2 minced garlic cloves** for about 5 minutes, until tender. Add **the kernels from 4 ears of corn** and cook for an additional 3 minutes. Stir in **1 drained and rinsed can of cannellini beans, 2 tablespoons unsalted butter, 3/4 teaspoon kosher salt, and 1/4 teaspoon black pepper** and continue stirring until the corn is crisp-tender, an additional 4 to 5 minutes. Remove the skillet from heat.

*If you're using frozen corn, add it frozen straight to the skillet. Crank the heat up to high until all of the liquid evaporates, then remove from heat.*

Stir in **1/4 cup thinly sliced basil leaves** and **the juice of 1/2 lemon**. Taste. Season with more salt and pepper if needed!

MEANWHILE, while the corn is cooking... Season the scallops with a big pinch of **salt** and **pepper**. The exact amount is not important here, just lightly coat each scallop on both sides.

Warm your largest nonstick skillet over medium-high heat for at least 3 minutes. Add **1 tablespoon cooking oil** and swirl to coat the pan. Let the oil heat up for at least 30 seconds.

Place the scallops in the skillet at least 1 inch apart. You might have to cook two batches. Use a spatula to press them firmly down into the skillet to ensure a nice sear. Cook until golden-brown, for 2 to 3 minutes. Flip and cook on the second side for 1 minute, then add **2 tablespoons butter** to the pan. Tilt the skillet to the side and use a large spoon to spoon the melted butter all over the scallops. Cook for 2 additional minutes once you've added the butter. Remove the skillet from the heat.

Divide the succotash between 4 plates. Top with seared scallops. Drizzle any melted butter remaining in the skillet over top. Garnish with a bit of **thinly sliced basil and freshly ground black pepper**. Freak out — you just made restaurant-worthy scallops at HOME!