



Creamy Pasta with Scallops & Brussels Sprouts

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD VIOGNIER

Pan-frying Brussels sprouts brings out their nut-tiness, a flavor that pairs well with the rich bacon and creamy sauce here.



8 ounces whole-wheat linguine
4 ounces bacon (4 slices), chopped
1 pound dry bay scallops, tough side muscle removed
½ teaspoon ground pepper, divided
Pinch of salt
1 tablespoon grapeseed or avocado oil
4 cups shredded Brussels sprouts
¼ cup finely chopped shallot
2 cloves garlic, minced
½ cup dry white wine
½ cup half-and-half
Chopped fresh parsley for garnish

1. Bring a large pot of water to a boil over high heat. Cook pasta according to package directions. Drain and cover to keep warm.
2. Meanwhile, cook bacon in a large skillet over medium heat, stirring frequently, until crisp, 4 to 6 minutes. Transfer to a paper-towel-lined plate with a slotted spoon.
3. Pat scallops dry and season with ¼ teaspoon pepper and salt. Increase heat to medium-high and add scallops to the pan. Cook, stirring occasionally, until opaque, about 3 minutes. Transfer to a clean plate with a slotted spoon.
4. Add oil and Brussels sprouts to the pan; cook, stirring occasionally, until tender-crisp, 4 to 6 minutes. Add shallot and garlic and cook, stirring frequently, until fragrant, about 30 seconds.
5. Return the scallops and any accumulated juices to the pan and stir to combine. Pour in wine and cook, scraping up any browned bits, until most of it has evaporated, about 1 minute. Stir in half-and-half and the remaining ¼ teaspoon pepper; cook for 1 minute.



Add the pasta to the pan and toss to coat. Serve topped with the bacon and parsley, if desired.

SERVES 4: 1½ cups each