

## **Pine Nut Pesto Scallops with Apple Celery Slaw**



This recipe for Pine Nut Pesto Scallops with Apple Celery Slaw is from episode 6 of Fish the Dish starring Spencer Watts.

Serves: 4-6

### **Ingredients**

#### **Scallops**

- 24 large sea scallops, muscles removed
- Canola oil for searing

#### **Pine Nut Pesto**

- 2 cups (500 ml) Packed fresh basil leaves
- 2 Tbsp (30 ml) Freshly grated parmesan cheese
- 1 Clove garlic, peeled
- 2 Tbsp (30 ml) Pine nuts, toasted
- ½ cup (120 ml) Extra-virgin olive oil
- Salt

#### **Apple Celery Slaw**

- 1 large Granny smith apple, cut into matchsticks
- 2 Tbsp (30ml) Lemon juice
- 4 Celery sticks, peeled and cut into matchsticks
- 1 1/2 Tbsp (20ml) Chopped fresh chives
- 1- Tbsp (15ml) Honey
- 100g Goat's cheese, crumbled
- 1 Tbsp (15ml) Olive Oil

- Salt
- 35g (1/3 cup) Pine nuts, toasted

## Directions

1. Prepare the pesto. Add basil leaves, parmesan, garlic, pine nuts, olive oil, and salt to a food processor. Pulse until it becomes a paste. Scrape pesto into a bowl.
2. Prepare apple slaw. Combine apple, lemon juice, celery, chives, honey, goat's cheese, oil, salt, and toasted pine nuts in a large bowl.
3. Season scallops. Heat a skillet over medium-high heat, and add canola oil. Sear scallops for 1 minute. Flip scallops when they start to colour. Remove from heat to finish cooking.
4. Spoon pesto onto plate and set scallops in pesto. Top with apple slaw.

