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# Seared Scallops with Goat Cheese Tortellini

Total time: 25 min Yield: 4 servings

## Ingredients

2 cup goat cheese  
1/2 cup parsley (chopped)  
1/4 cup green onions (chopped)  
salt & pepper (to taste)  
12 wonton wrappers  
6 large scallops  
2 Tbsp oil  
1 cup sugar snap peas  
4 cup baby spinach  
2 Tbsp butter  
1 orange (juice only)  
1 lemon (juice only)  
1 pomegranate  
1/2 cup toasted pepitas

Prep Time: 15 min Cooking Time: 10 min Total Time: 25 min

## Instructions

In a small bowl, mix goat cheese with parsley and onions. Season with salt and pepper and refrigerate. Using a melon baller, ball cheese on the wonton wrappers and fold into a tortellini shape. Keep cold until ready to poach.

Season scallops with salt and pepper. Add the oil to a frying pan and sear on medium highheat for about 2 minutes on each side and place in a bowl.

Add the tortellini and peas in boiling water for about 2 minutes. Sauté spinach, butter, orange juice and lime juice. Then add tortellini, peas, scallops, salt and pepper in a pan for 30 seconds. Spoon around scallops. Garnish with pomegranate seeds and pepitas. Yum.

## Recipe brought to you by:

Chef Maka Kwon