

# Seared Scallops with Succotash

## Ingredients

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## Instructions

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Make the succotash: Melt the butter in a large saute pan set over medium heat. Add the leek and cook, stirring often, until it begins to soften but is not yet colored. About 2 minutes. Add bell pepper and green beans; cook an additional 5 minutes.

Turn off the heat and add the lima beans, corn, 2 tablespoons chives, and oregano. Season with salt and pepper. Set aside until ready to serve.

Make the scallops: Heat the olive oil in a large non-stick or cast iron skillet set over medium-high heat until very hot but not quite smoking. Add the scallops in batches to avoid crowding. Cook the scallops undisturbed on one

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side about 3 minutes until a nice golden crust forms. Flip them over and cook an additional minute or two until they are barely translucent in the center.

Gently reheat the succotash if necessary and serve the scallops on top. Season with salt and pepper. Garnish with remaining chives.