



## Egg Fettuccine with seared scallops and pumpkin seed (pepitas) pesto

Yield 4 servings: 12 fettuccine nests. Approx. 5.5 oz. per serving

### Basil Pesto

1 ½ Cup	Basil leaves, packed
1 ½ Cup	Baby spinach, packed
1 tsp	Garlic, minced
1/3 Cup	Pepitas, roasted no salt
½ Cup	EVOO
½ Cup	Parmesan cheese, grated
1 tsp	Lemon juice, fresh squeezed
Pinch	Salt and cracked black pepper



Add the basil, spinach, garlic, pepitas and parmesan cheese to the food processor. Pulse to chop all ingredients. Add lemon, salt and pepper and with the machine running, drizzle in the EVOO. Check the seasoning and adjust if necessary.

### Scallops

16 ea.	Scallops, U 10-15 dry scallops
Pinch	Salt and cracked black pepper
1/3 Cup	Pepitas, roasted no salt, chopped fine

Clean the scallops and pat them dry with paper towels. Season with salt and pepper and crust 1 side with crushed pepita seeds. Pan sear the scallops in a pan with vegetable oil until lightly golden on each side. About 2-3 minutes of cook time.

### To serve:

Cook the fettuccine in simmering water, drain and add to a sauté pan. Toss with the basil pesto. Divide the pasta between 4 pasta bowls. Top with 4 scallops, fresh basil, shaved parmesan and pepita seeds.

### Buon appetito!