

Scallops and Pesto Pasta



INGREDIENTS

(4 portions)

400 gr of Pasta,
[Extra virgin olive oil](#),
2 ts per person of [Pesto](#),
3 Queen scallops (fresh or frozen), if using King
Scallops, halve them
1 red onion
Salt

Wine pairing suggestions



[Cocai Spumante Rose', Fondo Bozzole](#)

Description

A easy to make and quick pasta recipe for the whole family, perfect for children as well as adults, pasta with pesto and scallops is a delicious recipe

Preparation

Start with boiling the water for the pasta.

In a pan add two tablespoons of oil and the chopped onion and let it fry for a few minutes. When the onion starts changing colour, add the scallops and fry for about 4 minutes turning them, be careful not to overcook the scallops, we aim for a springy texture. 30 seconds before cooked, add the white wine and turn on the heat and then the pesto and toss. Once ready move aside.

Meanwhile, when the water boils add some rock salt and the pasta. Follow the cooking time on the bag but a couple of minute before the pasta should be ready, taste it and when is about a minute away from being al dente, drain the water leaving some and transfer it in the pan with the sauce. Toss until the pasta becomes covered by the sauce and then serve.