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# Scallops & Roasted Pepper Pasta

*Stephen Fisher*

Servings: 4



**1 pound scallops**  
**salt and pepper**  
**flour**  
**1 large jar red peppers**  
**2 leeks**  
**2 sprigs fresh thyme, or 1/2 tsp dried**  
**parsley**  
**2 cups bread crumbs**  
**olive oil**  
**2 cloves garlic cloves**  
**lemon juice**  
**1 can chicken stock**  
**tagliatelle for 4**

Season scallops with salt and pepper and flour lightly.

Cut peppers and leeks into julienne. Blanche the leeks in boiling water until soft. Finely chop the thyme and parsley.

Toast fresh bread crumbs in oven until dry and lightly brown, and then toss with olive oil.

Saute scallops in hot olive oil with garlic until cooked.

Add thyme and parsley, season with lemon juice and remove from pan.

Deglaze the pan with the chicken stock and reduce by half. Then add peppers and leeks.

Lower heat and add the scallops. Simmer.

Meanwhile cook the pasta until desired tenderness. Drain and add to scallops.

Taste for salt and pepper.

Serve garnished with toasted bread crumbs.

**Main Dishes, Pasta, Seafood**