



Scallops with Chipotle Orange Sauce

Adapted from [Cooking Light](#)

- 3 tablespoons butter, divided
- 1 1/2 to 2 pounds sea scallops
- 1/2 teaspoon paprika
- 1/4 teaspoon kosher salt
- 1/2 cup orange juice
- 1 teaspoon adobo sauce

Blot scallops dry and season with the paprika and half of the kosher salt. Meanwhile, melt 1 tablespoon butter in a large nonstick frying pan. Add about half the scallops to the pan or as many as you can fit without crowding them. Cook for 3 minutes on each side and then transfer the cooked scallops to a plate and tent with foil. Use a paper towel to wipe out the pan, melt another tablespoon of butter, cook the remaining scallops, and transfer them to the plate.

Add the orange juice and adobo sauce to the pan, scraping up the browned bits from the bottom. Bring to a boil and cook until reduced by half (to 1/4 cup). Add 1 tablespoon butter and remaining salt and whisk until smooth. Add any juices from the plate back to the pan and whisk to combine.

Serve the scallops drizzled with the sauce.

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