



REGINETTE WITH SCALLOPS AND TOMATOES

Ingredients

- 500g fresh pasta
- 200g of cherry tomatoes
- Bag of scallops
- 2 cloves of garlic
- Olive oil

Chef's Tip: When adding the salt to the water, make sure that it is a handful of salt. One fantastic quote about cooking pasta states that the water has to be as salty as the Mediterranean. The salt helps the pasta cooks better and ensures that it doesn't stick together.

Step 1: Boil the water and salt in a saucepan. Once the water has boiled, add in the fresh pasta.

Step 2: While the water is boiling, just before you add the pasta to the water: cut two cloves of garlic into quarters and add them to a wok with a little olive oil on high heat. When the olive oil starts to sizzle, add in the halved cherry tomatoes and toss for a minute or two.

Step 3: Add the scallops to the tomato and garlic and allow them to cook. This should be around 2-3 minutes. Add a little sprinkling of salt while cooking, and if you would like this dish to be spicy, add some spice at this stage.

Step 4: Drain the pasta and add the pasta to the wok, mixing all the ingredients together.

Step 5: Plate up and serve with a drink of choice, such as a cool glass of white wine.

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