

**Two Rivers County Club  
Anthony R. Rizzo CEC  
Executive Chef**

**Caramelized Sea Scallops with Trottolo Pasta, Autumn Vegetables, Herbed Goat Cheese**

**Ingredients: Yield: 6 Servings**

**1 Pound Trottolo Pasta or Your Favorite Pasta  
1/ 2 Cup Extra Virgin Olive Oil  
2 Cloves Garlic  
1 Eggplant, peeled & diced  
1 Pound Dave & Dee's Oyster Mushrooms – Quartered  
1 Locally Grown Acorn or Butternut Squash, peeled, diced & roasted  
1 Pound Heirloom Tomatoes  
Fresh Thyme & Rosemary  
2 Cups Marinara Sauce  
6 oz. Goat Cheese  
18– 10/20 Count “Dry” Sea Scallops”**

**Procedure:**

- **Cook pasta “al dente”, cool and set aside, reserving 1 cup of pasta water**
- **Saute garlic in olive oil until translucent**
- **Add Oyster Mushrooms, squash, eggplant and fresh herbs for approximately 6 – 8 minutes**
- **Add quartered heirloom tomatoes, marinara sauce, pasta & some of the reserved pasta water**
- **Toss with goat cheese**
  
- **Sear Sea Scallops in hot sauté pan with Tb. of olive oil,2-3 minutes  
Place pasta in bowl and Garnish with 3 Sea Scallops each**

**Note: Farmer's Market has available other products that could be substituted for those in the recipe; from vegetables to seafood, pastas etc.**