

Recipe for: Angel Hair Pasta with Scallops, Tomato and Basil

Ingredients:

¼ cup extra-virgin olive oil (3 turns around the pan)
5 cloves of garlic, minced
1 lb. bay scallops, drained well (salt and pepper to taste)
1 ¼ cups grape tomatoes, cut in half
2 cups fresh basil leaves, cut into thin strips
8 oz. any brown rice pasta, cooked al dente

Preparation:

Heat oil in a large, heavy skillet over medium heat for 1 minute.

Add garlic and sauté 2 minutes, stirring constantly.

Add scallops, seasoned with salt and pepper and cook for 3 minutes or until opaque.

Add tomatoes and basil and heat for 1 minute.

Remove from heat.

Add cooked pasta to the pan and toss to combine well.