

Spinach & Ricotta Ravioli With Seared Diver Scallops & Fresh Shrimp In Vodka Cream Sauce



Serves
4

Ingredients

10 oz pack of Spinach & Ricotta Ravioli
1lb or 12 medium shrimp, peeled & deveined
1lb or 12 medium Diver Scallops
[1 jar of Vodka Cream Sauce](#)
1/2 cup fresh Basil Chopped.
2 pats of butter

Preparation Instructions

In a sauté pan with olive oil on high heat, cook oil until it is smoking, place each Diver scallop on the large top side down, season with salt and press down to make sure it is in place in pan. You will see a caramelization happening. Then baste each scallop with the hot oil while cooking for a few minutes. Turn over lower the heat and add a pat of butter melt and incorporate into sauté pan. Baste each scallop for another few moments with butter until done.

Remove from pan. Lower the heat to medium and add the shrimp. Cook shrimp until pink only for a minute or so on each side. Remove from pan.

In a pot of boiling well salted water, add the ravioli and cook until they float to the top, maybe 3 minutes or so. Drain well.

In a sauce pan heat 1/2 of the jar of Vodka Cream Sauce until bubbling and stir, reduce the heat too

low.

Lay out four plates and spoon a half small ladle filled with the Vodka Cream Sauce on the bottom of each plate.

Place four to five ravioli in the sauce and three Diver Scallops. Add three shrimp to each dish and sprinkle the chopped basil. Add black pepper to taste and serve. Add more sauce if so desired.

[Buy Andy's Vodka Cream Sauce](#)