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Scottsdale, AZ

**Pan Seared Scallops with Melon-Chili Spinach**

**Pan Seared Scallops**

Ingredients

16 Scallops  
1 tsp Olive Oil  
Salt and Pepper to Taste

Procedure

1. Season scallops with oil, salt, and pepper.
2. Pan sear each scallops for 3 – 4 minutes on each side

**Melon-Chili Spinach**

Ingredients

2 Tbl Olive Oil  
3 Cups Cantaloupe  
2 Cloves Garlic, Chopped  
2 Cloves Shallots, Chopped  
24 oz Spinach  
1/2cup Midori  
1 Serrano Chili  
Salt and Pepper to Taste

Procedure

1. Saute shallots, garlic, and chilis in olive oil for 5 minutes.
2. Add cantaloupe, and Midori and sauté for 3 minutes.
3. Add spinach, salt, and pepper.
4. Wilt spinach.
5. Place spinach mixture on plate surrounded by scallops.
6. Top with Frizzled Potato Sticks.