

Creamy Pan-Roasted Scallops with Fresh Tomatoes  
["Sea Scallops Farmed in Maine Aren't Just Sustainable, They're Helping Their Habitat,"](#) By Melissa Clark

Total time: 40 minutes

Servings: 4

### Ingredients

2 tablespoons unsalted butter

¼ cup thinly sliced shallots or red onion

Pinch of celery seeds

Salt and black pepper

2 cups chopped fresh tomatoes

⅔ cup dry white vermouth, dry white wine or clam juice

4 teaspoons Worcestershire sauce

1 cup heavy cream

2 pounds sea scallops, patted dry

½ cup chopped fresh chives, plus more for garnish

½ cup chopped celery leaves or parsley leaves, or a combination, plus more for garnish

### Preparation

1. Heat a large skillet over medium-high and add the butter, letting it melt. Add shallots, celery seeds and a pinch each salt and pepper, and cook until the shallots are tender and opaque, about 3 to 5 minutes. Stir in tomatoes. Bring to a simmer, stirring occasionally, and cook until jammy, 9 to 13 minutes.
2. Increase heat to medium-high and stir in vermouth. Cook until about a third of the liquid evaporates, about 5 minutes. Add Worcestershire and cream, and simmer, reducing heat if needed and stirring occasionally, until sauce thickens enough to coat a spoon, 5 to 7 minutes.
3. Season scallops with salt and pepper, and add to the pan. Cook, uncovered, until scallops are just cooked through and opaque, 3 to 6 minutes, depending on the size of the scallops. Stir in chives and celery leaves. Serve immediately, garnished with more chives and celery leaves.