

## [Scallops with Pesto, Corn and Tomatoes](#)

By Liz Mervosh of Southern Living Magazine June/July 2022

Active Time: 35 minutes

Total Time: 35 minutes

Servings: 4

### **Ingredients**

2 thick cut applewood smoked bacon slices, chopped (about ½ cup)  
3 cups fresh corn kernels (from 4 large ears)  
2 cups multicolored cherry tomatoes (about 12 oz.) halved  
¼ cup jarred refrigerated [basil pesto](#)  
¼ teaspoon freshly ground black pepper  
1-1/2 teaspoons kosher salt, divided  
16 large sea scallops, patted dry and side muscle removed and discarded  
2 tablespoons olive oil, divided  
Fresh basil leaves, optional

### **Directions**

1. Cook bacon in a large cast-iron skillet over medium-high, stirring occasionally, until fat is rendered and bacon is crispy, 6 to 8 minutes. Transfer to a plate, reserving 1 tablespoon drippings in skillet. Add corn kernels; cook, stirring often, until tender-crisp, about 4 minutes. Remove skillet from heat; stir in cherry tomatoes, basil pesto, pepper, and ½ teaspoon of the salt. Transfer to a medium bowl; cover to keep warm. Wipe skillet clean.
2. Sprinkle scallops evenly with remaining 1 teaspoon salt. Heat 1 tablespoon of the oil in skillet over medium-high. Add half of the scallops, and press gently using a spatula. Cook, undisturbed, until edges are browned, about 3 minutes. Flip; cook until firm to touch and center is slightly translucent, about 30 seconds, or to desired level of doneness. Transfer to a plate. Wipe skillet clean; repeat with remaining 1 tablespoon oil and scallops.
3. Divide corn mixture among 4 bowls; top with scallops and bacon. Add basil (if desired).