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▶▶▶ June 2015 ◀◀◀

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*If Veterans don't help Veterans, who will?*

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## Scallops & Sweet Peas

- 1 Tablespoon dried thyme leaves
- 2 Cups shelled fresh peas (3 pounds unshelled), or frozen peas
- 1 ½ Pounds large dry sea scallops, (about 12), tough muscle removed
- ½ Teaspoon salt, divided
- ½ Teaspoon freshly ground pepper, divided
- 2 Cups pea shoots, (optional; see Tip)
- 3 Tablespoons extra-virgin olive oil
- 1 Teaspoon freshly grated lemon zest
- 1 Tablespoon lemon juice

- 1) Working over a small bowl, rub thyme leaves between your palms until finely powdered. Place a large steamer basket in a Dutch oven; add water to just below the steamer bottom. Add peas to the steamer; top with scallops in a single layer, touching each other as little as possible. Sprinkle with the powdered thyme, 1/4 teaspoon salt and 1/4 teaspoon pepper.
- 2) Cover the pot and place over high heat. When steam begins to escape, start timing. Steam for 3 minutes. Add pea shoots (if using), cover and continue steaming until the scallops are just cooked through, 2 to 3 minutes more. Remove from the heat.
- 3) Meanwhile, whisk oil, lemon zest, lemon juice and the remaining 1/4 teaspoon salt and 1/4 teaspoon pepper in a small bowl until combined. Spoon the scallops, peas and pea shoots (if using) onto a serving platter, drizzle with the dressing and serve immediately.

Makes 4 servings

