

Beluga Lentils with Steamed Scallops and Broccolini

1 cup Beluga lentils, rinsed	2 lbs. of Sea Scallops, cleaned
1 onion, diced fine	2 tsp lemon juice
1 celery, diced fine	1 tsp cumin powder
2 carrots, diced fine	½ tsp garlic powder
1 clove of garlic, crushed	1/8 tsp chili powder
½ tsp cumin powder	2 tsp olive oil
¼ tsp turmeric	½ tsp salt
2 sprigs of thyme	
1.5-2 cups of water or stock	2 bundles of Broccolini
1 pat of butter	EVOO
Evoo	Salt and pepper
Salt and pepper	
	Garnish
	Chives, sliced

Directions:

Preheat CSO to steam mode at 210/212 F

Place the rinsed lentils into a shallow pan along with the carrot, celery, onion, spices, thyme, and garlic. Place in the steam oven for 45 minutes or until the lentils are tender.

While the lentils are cooking, marinate the scallops. Combine all the ingredients, except the scallops in a medium bowl, mix through. Now gently coat the scallops in the marinade mixture and allow the flavors to meld and infuse for 10-15 minutes.

Once the lentils are cooked through, remove from the oven, remove the thyme and garlic, then add butter salt and pepper, mix through, adjust seasoning to taste, Set aside, keep warm.

When you are ready to cook the scallops, remove from the marinade, and place in a shallow pan. IN a separate shallow pan, place the rinsed and trimmed broccolini tossed with EVOO, salt and pepper,

Place the scallops and broccolini in the oven for 6 minutes.

When everything is ready, transfer the lentils to a serving platter or individual serving dishes. Top with steamed scallops, garnish with chives, serve with steamed broccolini. ENJOY!