

How to Make Perfect Scallops with Crispy Pork Belly and Tangy Balsamic

Looking to wow your dinner guests-or just treat yourself to a gourmet night in? This



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15 min

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INGREDIENTS

For the Scallops:

8 large sea scallops, patted dry

1 tbsp olive oil

Salt and freshly ground black pepper, to taste

1 tbsp unsalted butter

For the Pork Belly:

2 thick slices pork belly (about 1 inch thick)

Salt and pepper, to taste

For the Balsamic Reduction:

$\frac{1}{2}$ cup balsamic vinegar

1 tbsp honey or brown sugar (optional)

For the Sautéed Broccoli:

1 head of broccoli, cut into florets

1 clove garlic, minced (optional)

For Garnish:

Thinly sliced radishes

Microgreens or fresh herbs

DIRECTIONS

1. Make the Balsamic Reduction: In a small saucepan, combine balsamic vinegar and honey (if using).
2. Bring to a simmer and reduce by half over 10-15 minutes, stirring occasionally.
3. Set aside to cool slightly-it will thicken as it rests.
4. Cook the Pork Belly: Season pork belly with salt and pepper.
5. Heat 1 tbsp olive oil in a skillet over medium-high heat.
6. Sear the pork belly for 4-5 minutes per side until golden and crisp.
7. Lower heat and cook an additional 10-15 minutes, turning occasionally until fully cooked and tender.
8. Let rest for 5 minutes, then slice into strips.
9. Sear the Scallops: Pat scallops very dry and season with salt and pepper.
10. In a clean skillet, heat 1 tbsp olive oil over medium-high heat.
11. Sear scallops for 2-3 minutes per side until golden brown and caramelized.
12. In the last minute, add 1 tbsp butter and spoon it over the scallops as they finish cooking.
13. Remove from heat and keep warm.
14. Sauté the Broccoli: Heat 1 tbsp olive oil in a sauté pan over medium heat.
15. Add broccoli, salt, and pepper, and cook for 4-5 minutes, until lightly browned and tender.
16. Stir in minced garlic, if using, and cook for 1 minute more.

17. Plate the Dish: On each plate, lay down a few slices of pork belly.
18. Top with 2-3 seared scallops.
19. Drizzle with the balsamic reduction.
20. Add a side of sautéed broccoli, and scatter radish slices around the plate.
21. Garnish with microgreens or herbs, and serve hot.

SWAPS & NOTES

Use thick-cut bacon, pancetta, or even crispy pork shoulder.

Scallops alternative : Shrimp or a mild white fish like cod also work.

Make it dairy-free : Swap butter for olive oil or vegan butter in the pan sauce.

Vegetable swap : Try asparagus, green beans, or sautéed spinach.

TIPS FOR SUCCESS

Dry scallops thoroughly for that perfect crust.

Don't overcook the scallops-aim for a golden sear with a slightly translucent center.

The balsamic reduction can be made ahead and stored for up to a week.

Pork belly renders slowly-be patient for that melt-in-your-mouth texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-perfect-scallops-with-crispy-pork-belly-and-tangy-balsamic/>