

Shrimp and Scallop Posole

Servings: 6

Source: Bon Appetit March, 2007

Ingredients

- 1 Olive Oil
- 1 cup Chopped Onion
- 3 Garlic Cloves, Minced
- 3 cups Bottled Clam Juice
- 1 (15 oz) can White Hominy, Drained, Rinsed
- 1 cup Salsa Verde (tomatillo Salsa), Medium Or Mild
- 2 Finely Chopped Sun-Dried Tomatoes In Oil
- 1 Finely Grated Lime Peel
- 1 lb. Uncooked Jumbo Shrimp Peeled, Deveined
- 1 lb. Large Sea Scallops, Halved Horizontally
- 4 tbsp Chopped Cilantro, Divided

Method

Heat oil in large deep skillet over medium-high heat. Add onion; saute until tender about 5 minutes. Add garlic; stir about 30 seconds. Add 3 cups clam juice and next 4 ingredients to skillet; simmer 5 minutes.

DO AHEAD Can be made 4 hours ahead. Cool slightly. Refrigerate uncovered until cold, then cover and chill. Bring to simmer before continuing.

Add shrimp, scallops, and 3 tbsp cilantro to simmering broth, adding more clam juice to thin if necessary. Simmer until seafood is just opaque in center, about 3 minutes. Season with salt and pepper. Divide among bowls; sprinkle with remaining cilantro.