

# Seared Scallops on Shrimp and Truffle Risotto

Yield: 6 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-proud-italian-cook-seared-scallops>

## Ingredients:

- 24 ounces clam juice
- 1 cup low salt chicken broth
- 3 tablespoons olive oil
- 6 uncooked large shrimp peeled, deveined, diced
- 1/4 cup chopped onion
- 1 garlic clove minced
- 1 cup arborio rice
- 1/4 cup dry white wine
- 2 tablespoons butter
- 1 tablespoon vegetable oil
- 6 sea scallops large
- truffle oil
- 2 tablespoons chopped fresh chives

## Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 102 grams
3. Cholesterol: 30 milligrams
4. Fat: 30 grams
5. Fiber: 1 grams
6. Protein: 25 grams
7. SaturatedFat: 7 grams
8. Sodium: 1280 milligrams
9. Sugar: 16 grams

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