

# Scallions with Red Pepper and Lime

*Serves 6*

*Total time: about 30 minutes*

4 bunches scallions, trimmed to about 8 inches long  
1 cup unsalted chicken stock  
1 onion, sliced  
1 garlic clove, chopped  
1 red pepper, seeded, de-ribbed and coarsely chopped  
2 tbsp. virgin olive oil  
1/8 tsp. Salt  
freshly ground black pepper  
1 lime, cut into 6 wedges

Combine the stock, onion and garlic in a small sauce-pan. Cook the mixture over high heat until the liquid is reduced by half—about five minutes. Stir in the red pepper, reduce the heat to medium, and simmer until the pepper is tender—about three minutes more.

Meanwhile, cook the scallions: Pour enough water into a large skillet to fill it about 1 inch deep, and bring it to a boil. Cook the scallions in the water until they are tender—three to four minutes. Drain them well.

To finish the sauce, pour the red pepper mixture into a blender or food processor, and add the oil, salt and black pepper. Puree the sauce until it is smooth—about one minute—and transfer it to a small bowl.

Arrange the scallions on individual plates. Garnish each plate with a lime wedge. Spoon a little sauce over each serving and pass the remaining sauce separately.

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This recipe is a good way to use the scallions whole. I've never used them without chopping them first. They look quite beautiful piled high with the bright red sauce drizzled over them. *—Maggie*