

Scallops and Green Beans with Creamy Bacon Vinaigrette

6 slices thick-cut bacon, cut crosswise into ½ -inch strips

12 oz. green beans, trimmed and cut into 1 ½ inch pieces

2 pounds sea scallops, side muscles removed

¾ cup white wine vinegar

¾ cup water

2 ¼ tsp Dijon mustard

6 tbsp whipping cream, or more to taste

4 tsp chopped fresh dill

Saute bacon strips in heavy large skillet over medium heat until brown and crisp. Using slotted spoon, transfer bacon to paper towels to drain. Reserve skillet and drippings. Cook beans in large pot of boiling salted water until crisp-tender. Drain; transfer to large bowl. Cover bowl loosely with foil. Heat drippings in reserved skillet over medium heat. Sprinkle scallops with salt and pepper. Working in batches, add scallops to skillet; cook until browned, about 2 minutes per side. Transfer to bowl with beans; cover loosely with foil. Reserve skillet. Whisk vinegar, water and mustard into drippings in reserved skillet. Boil over high heat until reduced by half, stirring frequently and scraping up browned bits, about 7 minutes. Stir in whipping cream; bring sauce to boil. Season to taste with salt and pepper. Add bacon to bowl with beans and scallops; mix gently. Divide mixture among 6 plates. Drizzle with sauce, sprinkle with dill, and serve. Serves 6