

Recipe idea

Scallops with Asian Dressing

Starter - 4 persons

Preparation: 30 minutes | Cooking time: 10 minutes



Ingredients

- 3 scallops per person
- 1 onion, diced
- Small piece of ginger, grated
- 1 Garlic clove, grated
- 2 tbsp of tomato puree
- 1 tbsp of soy sauce
- 2 tbsp of white wine vinegar
- Canned pineapple
- Salt and pepper
- Oil
- Chopped chives

Preparation

Heat some oil in a pan and cook the garlic, ginger and onion in some olive oil. Add the tomato puree and cook shortly. Now add the soy sauce, the vinegar and some of the Pineapple juice. Let it cook slowly. Cut the pineapple in small pieces and add them to the sauce. Cook until thickened.

Now cook the scallops on high heat for a short time. Season with pepper and salt. Serve them with the sauce in an shell or bowl. Finish with the chives. Enjoy!



Scallops, roeless, USA
Product code = SCA ROFF

10-20 pc/lb
Bag 800 g, 12 bags per carton

Scallops, roeless, Japan
Product code = SCA ROFF J

10-20 st/lb
Bag 800 g, 10 bags per carton

