

Spicy Seared Deep Sea Scallops by Sol Y Luna



INGREDIENTS

- Scallops can be U15 or 10/20
- Chile de Arbol powder
- Butter
- Olive oil
- Corn
- Poblano peppers, chopped
- White wine
- Tamarind syrup
- Cilantro

DIRECTIONS

Prep the Scallops:

Rinse scallops and drain well. Mix with the Chile de Arbol powder.

Set your skillet (or pan) to medium heat. Add butter and olive oil to skillet. Allow butter to melt.

Add scallops, cook for 3-5 minutes for each side until well-browned, be careful to not overcook. Set aside.

While cooking your scallops, bring a second pan to medium heat, add butter, cook the corn and poblano pepper together, add white wine.

Top your scallops with the Tamarind syrup, corn and peppers, and garnish with cilantro to taste.