

Asian-Style Scallops

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 30 minutes

Preparing the marinade and scallops

In a small bowl, combine the chili-garlic sauce, rice vinegar, sesame oil, sugar, and fish sauce. Place a tablespoon of the sauce on two chilled plates.

Slice the scallops into thirds and arrange six slices on each plate. Spoon a little more sauce over the scallops. Allow to marinate for about 15 minutes before serving.

Step 1: Preparing the marinade and scallops

- 1 teaspoon chili-garlic sauce
- 1 teaspoon rice vinegar
- 2 teaspoons toasted sesame oil
- ¼ teaspoon granulated sugar
- 1 tablespoon fish sauce
- 4 large sea scallops, about 6 ounces total

Step 2: Serving

Garnish with the toasted poppy seeds and cilantro leaves.