

# Recipes

from Eastern Fisheries



## SEA SCALLOPS WITH GINGER-LIME SAUCE

PREP TIME: 10 MINUTES | TOTAL TIME: 35 MINUTES | MAKES: 4 SERVINGS

### INGREDIENTS:

¼ cup low-sodium soy sauce  
1 tablespoon rice vinegar  
3 tablespoons fresh lime juice  
1 ½ teaspoons sesame oil  
1 tablespoon fresh ginger, peeled and thinly shredded  
1 scallion, finely chopped (green part only)  
½ teaspoon kosher salt  
Fresh ground pepper to taste  
1 tablespoon unsalted butter  
1 tablespoon olive oil  
1 lb. sea scallops, rinsed and patted dry  
Fresh mixed greens to garnish.

### DIRECTIONS:

Combine first six ingredients in a bowl. Cover and refrigerate for at least 1-hour.

Season scallops with salt and pepper. Heat the oil and butter in skillet over med-high heat. Add the scallops and sauté for 1 minute, until they just start to get firm. Add 4-6 tablespoons of the lime ginger sauce to the skillet to completely coat all the scallops. Continue to sauté for another 3-5 minutes, until scallops are firm and opaque on the inside and golden brown on the outside. If pan becomes dry add more sauce as needed.

Serve on a bed of mixed spring greens and additional sauce on the side.



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