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## Seared Citrus Cilantro Scallops Recipe

Author: Cherchies® Specialty Foods

### SEARED CITRUS CILANTRO SCALLOPS RECIPE

#### Ingredients

- 1 pound jumbo sea scallops (12 to 15)
- 2 Tablespoons (Tbsp) [Cherchies® Chardonnay Lime & Cilantro Seasoning Blend](#)
- Pepper to taste
- 2 Tablespoons (Tbsp) canola oil or olive oil
- 1 Tablespoon (Tbsp) low-sodium soy sauce
- Juice of 1 lime wedge, 1 orange wedge, and 1 lemon wedge
- 1 Teaspoon (tsp), or to taste Sriracha sauce (optional)
- 2 Tablespoons citrus zest (here we used lime, Clementine, and lemon zest, for color and flavor)
- Chopped fresh cilantro as a garnish (optional)
- Lime wedges, for serving (could also use orange and lemon for a pretty presentation)

#### Preparation

1. Rinse the scallops with water and pat dry with a paper towel. Gently remove the side-muscle from the scallop if still attached. It looks like a flap on the side of the scallop. Season both sides with [Cherchies® Chardonnay Lime & Cilantro](#) and pepper. Set aside.
2. Next, with a microplane, zest a lime, a Clementine orange (you could use regular oranges), and a lemon. If you don't have a zester, no worries, you can simply use a knife. (Check out our blog on "[To Zest or Not to Zest](#)").
3. Mix the zest together and set aside. Since you'll only need a couple of Tablespoons, freeze the rest in a plastic bag for a later use.
4. Now for searing the scallops. Don't let the word "sear" intimidate you. It's really very easy. It's simply using a good skillet, such as a cast iron skillet and browning food with high heat. You'll also want to make sure you do not crowd the scallops, they like their "space", so cooking in batches is preferable. -Better Home & Gardens
5. Add the oil to the skillet and turn on the skillet to medium-high heat. Add the seasoned scallops to the skillet and sear on one side until the bottom begins to brown, about 5 minutes. Turn the scallops over and cook for an additional 2-3 minutes, until the bottom is browned and scallop is opaque. Remove the first batch and place on a plate and proceed to cook the remaining scallops in the same manner.
6. Allow scallops to rest briefly while you make the sauce. Add the soy sauce and the juice of the citrus wedges to the hot pan, scraping the bottom of the pan to incorporate the flavor, and cook for about 2 minutes on high. Plate the scallops on a platter and drizzle them with the pan sauce. Garnish the scallops with the citrus zest and serve. Oh my! Prepare to have your taste buds tantalized. Enjoy!



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