

Grilled Scallops with Peanut Chili Lime Dressing (Nahm Jim) - Asia

Ingredients:

8 scallops
2 tbsp vegetable oil

Salad

1 oz Celery Leaves or Cilantro (20g coriander)
2 T shallots or red onions, finely chopped
Sprouts or Micro greens (optional)

Instructions:

Brush each scallop with a little oil and season with salt.

Heat a heavy frying pan or grill over medium high heat for about 2 minutes.

Cook the scallops for about 30-45 seconds on each side.

Transfer to a serving dish.

Top each scallop with the peanut nahm jim. Top with a little bit of salad. Serve immediately.

Serve with Peanut Nahm Jim (See other recipe)

Try topping a whole baked chicken with Peanut Nahm Jim.

Yields 4 servings

