

Green Curry Scallops

This recipe was submitted by my mother-in-law, Elizabeth Korngut from North Bay. We had these scallops as part of our Christmas dinner menu. They not only take minutes to prepare and minutes to cook but they melt in the mouth... That's how good they are. Don't wait too long to make them, this dish is so easy and delicious, why wait.

SERVES 4

INGREDIENTS

12 large (colossal) scallops
1 tsp Thai green curry paste
2 tsp olive oil
1 tsp ginger, freshly grated
2 garlic cloves, minced
2 cups greens
black sesame seeds (garnish)
salt and freshly ground pepper

In a skillet sauté curry paste with oil on medium heat. After 2 minutes add ginger and garlic, reduce heat a little and sauté for another minute.

Add scallops to the pan; bring the pan back to medium hot temperature and season scallops with salt and pepper. Cook 2 minutes per side. After turning scallops over to the other side, season again with salt and pepper.

Serve them on a bed of greens, 3 per person and garnish with a few black sesame seeds. Enjoy!!

TIP DU JOUR:

If you like spicy food, add more curry paste or use red curry paste instead.