



Ponzu Citrus Soy Pan-Seared Scallops



Ingredients

Serves 4

- 1 lb. Bay scallops
- ½ C. **Crispy Seasoning Batter**
(Starport 354)
- ½ C. **Ponzu Citrus Soy Sauce**
(Starport 435)
- 1 ea. Egg, beaten
- 1 Tbsp. Cilantro, minced
- 2 Tbsp. Corn oil

Instructions

1. Rinse bay scallops and pat dry with paper towels.
2. Place scallops in a large bowl and add in beaten egg, mix to coat scallops.
3. Mix **Crispy Seasoning Batter** with minced cilantro.
4. Roll scallops with **Crispy Seasoning Batter** and coat evenly. Pick up as much batter as possible.
5. Heat a skillet on medium high heat, add oil and place scallops in hot skillet in a single layer. Do not crowd the pan. Cook in batches if necessary.
6. Turn scallops every 2 minutes to sear all sides, cook 5-6 minutes and remove.
7. Drizzle scallops with **Ponzu Citrus Soy Sauce** and garnish with diced colored peppers, green onions and lemon wedges.