



Seared Scallop Tacos

with Herb Salsa & Corn



20-30min



2 Servings

Do you love fish tacos? Then our scallop tacos are for you! The trick to getting a hard sear on scallops is rinsing them well, then patting very dry. Once the scallops hit the hot skillet, move them as little as possible to develop a tasty brown crust. We serve the seared scallops in warm flour tortillas with homemade herby salsa, sweet corn, and bell peppers. We're taking taco night to a whole new level.

What we send

- ½ oz fresh cilantro
- garlic
- 1 lime
- 2 oz sour cream ⁷
- ½ lb scallops ²
- 1 bell pepper
- 1 romaine heart
- 6 (6-inch) flour tortillas ¹
- 5 oz corn
- ¼ oz chorizo chili spice blend

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 37g, Carbs 63g, Proteins 26g



1. Make herb salsa

Finely chop **cilantro leaves and stems** and **1 teaspoon garlic**, keeping separate. Finely grate **½ teaspoon lime zest**. Squeeze **1½ teaspoons lime juice** into a small bowl. Cut any lime into wedges. To bowl with juice, add **cilantro, half of the garlic, 2 tablespoons oil**, and a **pinch each of salt, pepper, and sugar**. In a 2nd bowl, stir to combine lime zest and **sour cream**.



4. Sauté corn & peppers

Heat **2 teaspoons oil** in same skillet over medium-high. Add **corn, peppers**, and **remaining garlic**; season with **salt and pepper**. Cook, stirring occasionally, until peppers are tender, 3-4 minutes. Transfer to a bowl. Return skillet to stovetop.



2. Prep ingredients

Rinse **scallops** under cold water, then pat very dry. Transfer to a paper towel-lined plate. Halve **pepper**, remove stem and seeds, then cut into ½-inch pieces. Thinly slice **romaine** crosswise, discarding stem end.



5. Sear scallops

Heat **1 tablespoon oil** in same skillet over high. Season **scallops** all over with **salt and pepper**; add to skillet. Cook, without stirring, until browned on one side, 1-2 minutes. Season with **¼-½ teaspoon chorizo chili spice** (depending on heat preference). Cook until scallops are opaque and just cooked through, about 1 minute more. Stir in **2 tablespoons of the herb salsa**.



3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Working in batches, add **tortillas** to the skillet and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you go.



6. Finish & serve

Return **corn and peppers** to skillet with **scallops**; stir to combine. Remove from heat. Build **tacos** at the table with **scallops and veggies, shredded lettuce, sour cream**, and **remaining herb salsa**. Pass **any lime wedges** at the table for squeezing over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**