



## Seared Scallop Sandwich

with Cole Slaw



under 20min



2 Servings

Loosely inspired by a southern-style po'boy, this stacked sandwich has it all! We opt for sweet sea scallops as the filling for toasted baguettes. The trick to mastering scallops is making sure the skillet is screaming hot, so they develop a crusty sear. We add all the fixings like little gem lettuce leaves, plum tomatoes, and spicy Sriracha mayo. The result is a dinner-worthy sandwich with crunchy cabbage slaw on the side.

## What we send

- 1 plum tomato
- scallions
- 14 oz cabbage blend
- 2 oz mayonnaise <sup>3,6</sup>
- 1 pkt Sriracha
- 2 baguettes <sup>1</sup>
- ½ lb scallops <sup>2</sup>
- ¼ oz seafood seasoning
- 1 head little gem lettuce

## What you need

- apple cider vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper

## Tools

- medium nonstick skillet

## Allergens

Wheat (1), Shellfish (2), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 38g, Carbs 97g, Protein 31g



### 1. Prep ingredients

Preheat broiler with a rack in the upper third. Halve **tomato**, then cut crosswise into ¼-inch thick slices. Trim **scallions**, then thinly slice about ¼ cup.



### 4. Broil baguette

Split **baguettes** in half lengthwise, if necessary. Brush cut sides of baguettes with **oil** and place directly on upper oven rack. Broil until golden brown, 1-2 minutes (watch closely as broilers vary).



### 2. Make slaw

In a medium bowl, whisk to combine **3 tablespoons vinegar** and **2 tablespoons oil**; season with **salt** and **pepper**. Add **cabbage blend** and **sliced scallions** to dressing and toss to combine. Set slaw aside until step 6.



### 5. Cook scallops

Rinse **scallops**, then pat very dry. Season all over with **seafood seasoning**, **salt**, and **pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add scallops and cook, without stirring, until well browned underneath, 1-2 minutes. Stir scallops and cook until just opaque and cooked through, about 1 minute more.



### 3. Make Sriracha mayo

In a small bowl, stir to combine **mayo** and **Sriracha**. Season to taste with **salt** and **pepper**.



### 6. Assemble & serve

Separate **little gem leaves** and place on top of **toasted baguette**. Top with **tomato slices** and **seared scallops**. Drizzle **Sriracha mayo** on top. Serve alongside **slaw**. Enjoy!