



Seared Scallop Tacos

with Herb Salsa & Corn-Pepper Sauté



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

- ¼ oz fresh cilantro
- garlic
- 1 lime
- 2 (1 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

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 660kcal, 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 **1 ½ 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 or a clean kitchen towel, 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!