



sweet garlic teriyaki jumbo scallops

ingredients

5 each	Jumbo sea scallops, dry pack
1/2 tsp	Sea salt
1/2 tsp	Black pepper
1 tbsp	Extra virgin olive oil
1.5 fl oz	Sweet Garlic Teriyaki Marinade And Sauce (KG3262HG)
1 cup	Garlic spinach, sautéed

directions

1. Sprinkle sea scallops with salt and pepper. Heat oil in sauté pan on medium high heat.
2. Pan sear both sides of scallops until well browned, about 1-2 minutes per side. Cook to a recommended medium rare.
3. Deglaze with Sweet Garlic Teriyaki Marinade and Sauce (KG3262HG) and reduce sauce for about 30-60 seconds.
4. Serve scallops and sauce on a bed of garlic spinach.