

# SCALLOPS WITH COCONUT GINGER CURRY

*Start to finish: 25 minutes*

*Serves: 2*



## INGREDIENTS:

- 1 1/2 tablespoons olive oil
- 1 small onion sliced
- One 1/2-inch piece fresh ginger, peeled and cut into thin strips
- 2 fresh green chili peppers, slit open lengthwise
- 1/2 teaspoon ground turmeric
- 1 cup coconut milk
- Salt, to taste
- 8 large sea scallops, gently rinsed and blotted dry with paper towels
- 1 teaspoon Old Bay seasoning

## DIRECTIONS:

To make the sauce, heat 1 tablespoon of olive oil in a large skillet over medium heat; add the onion, ginger and green chili peppers and cook, stirring until the onion is soft, about 5 minutes. Add the turmeric, followed by the coconut milk and 1 teaspoon of salt, and bring to a simmer. Cook for 3–5 minutes, until the sauce begins to turn glossy and thickens enough to coat the back of a spoon lightly. Set aside.

Heat the remaining oil in a large skillet over high heat, add the scallops and sear for about 1 minute per side, until golden brown. Move the pan off the heat. Sprinkle the remaining salt on both sides of the scallops. Sprinkle the Old Bay on the scallops to give an even crust. Place the pan back on high heat and cook for another 30 seconds on each side. Serve with the coconut sauce.