



Cumin Seared Scallop Tacos

Prep time: 30 Cook Time: 5 Servings: 12

Latino, Entrees, Flour Tortillas, FSR/QSR, Casual Dining, Fine Dining, Seafood, Global Tacos, Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortilla	10400		24 each
Bay Scallops		fresh	3 lbs.
Sea Salt		as needed	
Cumin		ground, as needed	
Olive Oil		as needed	
Mexican Pickled Red Cabbage			12 oz.
Chipotle Citrus Sauce			1 1/2 cup
Cilantro		flash fried, as needed	



Instructions

1. Season scallops with sea salt and cumin to evenly coat. Over high heat, in a sauté pan, sear scallops in olive oil until cooked through, about 1 minute. Drain onto paper towels.
2. To serve: Place 2 oz. scallops, ½ oz. pickled cabbage, and 1 tbsp. chipotle-citrus sauce on a tortilla. Garnish with flash fried cilantro and serve.



Mexican Pickled Red Cabbage

Prep time: 5 Cook Time: 40 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Apple Cider Vinegar			1 1/2 cup
Water			1/2 cup
Oregano		dried	1/2 tsp.
Red Pepper Flakes			1/2 tsp.
Salt			1/2 Tbsp.
Brown Sugar			1 Tbsp.
Red Cabbage		shaved thinly on a mandolin	12 oz.

Instructions

1. Over medium-high heat, in a sauce pan, combine all ingredients, except cabbage. Whisk until the liquid comes to a boil.
2. Place the cabbage in a heatproof container and pour over the pickling liquid. Allow to stand for at least 30 minutes before using. Reserve refrigerated.



Chipotle Citrus Sauce

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			1 1/4 cup
Onion			3 Tbsp.
Cilantro		chopped	2 Tbsp.
Garlic		peeled	2 Clove
Chipotle		in adobo	4 each
Orange Juice		fresh	1 Tbsp.
Lime Juice		fresh	1 Tbsp.

Instructions

1. Combine all ingredients in a food processor and blend until smooth. Reserve refrigerated.

