



Seared Scallops with Asian Lime-chile Sauce



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



4

CALORIES



129 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 2 tablespoons asian fish sauce
- ☐ 1 small garlic clove chopped
- ☐ 1 tablespoon juice of lime fresh
- ☐ 1 tablespoon olive oil
- ☐ 1 small chile fresh red hot chopped ()
- ☐ 1 pound sea scallops
- ☐ 2 tablespoons seasoned rice vinegar
- ☐ 2.3 teaspoons sugar

☐ 1.5 tablespoons water

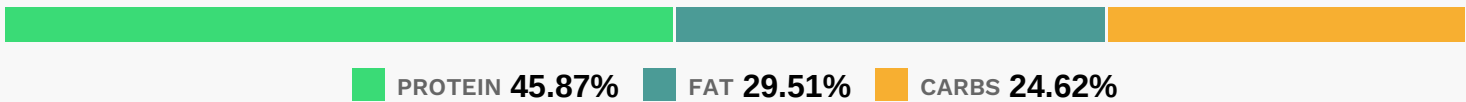
Equipment

- ☐ frying pan
- ☐ blender
- ☐ skewers
- ☐ mortar and pestle

Directions

- ☐ Soak skewers in water 30 minutes.
- ☐ Pound garlic, chile, and sugar to a fine paste with a mortar and pestle. Stir paste together with vinegar, fish sauce, water, and lime juice. (Alternatively, purée sauce ingredients together in a blender.)
- ☐ Pat scallops dry. Thread 4 on each skewer (flat sides facing out; see photo), then brush both sides with oil (2 teaspoons total for 4 skewers). Season scallops with salt and pepper.
- ☐ Brush a 12-inch nonstick skillet with remaining teaspoon oil and heat over high heat until hot but not smoking. Sear scallops, turning over once, until just cooked through, about 6 minutes total.
- ☐ Serve scallops with sauce spooned over.
- ☐ Sauce may be made 1 day ahead and chilled, covered. Bring to room temperature before serving.
- ☐ Each serving about 153 calories and 4 grams fat
- ☐ Gourmet

Nutrition Facts



Properties

Glycemic Index:48.77, Glycemic Load:2.01, Inflammation Score:-4, Nutrition Score:8.0947825519935%

Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 128.99kcal (6.45%), Fat: 4.12g (6.34%), Saturated Fat: 0.63g (3.96%), Carbohydrates: 7.73g (2.58%), Net Carbohydrates: 7.53g (2.74%), Sugar: 3.24g (3.6%), Cholesterol: 27.22mg (9.07%), Sodium: 1152.77mg (50.12%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.4g (28.81%), Phosphorus: 386.21mg (38.62%), Vitamin B12: 1.64µg (27.37%), Selenium: 15.55µg (22.22%), Vitamin C: 17.57mg (21.3%), Magnesium: 43.91mg (10.98%), Vitamin B6: 0.19mg (9.3%), Potassium: 302.25mg (8.64%), Zinc: 1.09mg (7.28%), Folate: 25.72µg (6.43%), Vitamin B3: 1.16mg (5.78%), Manganese: 0.08mg (3.95%), Vitamin E: 0.59mg (3.94%), Iron: 0.66mg (3.65%), Vitamin K: 3.72µg (3.54%), Vitamin B5: 0.29mg (2.86%), Copper: 0.05mg (2.49%), Vitamin A: 113.52IU (2.27%), Vitamin B2: 0.03mg (1.98%), Calcium: 14.84mg (1.48%), Vitamin B1: 0.02mg (1.3%)