



Crispy Scallop Tacos

with
Chipotle-Lime Slaw

Cooke
FOODSERVICE+

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INGREDIENTS

For the Tacos:

- 500g pre-breaded frozen scallops
- 8 small corn or flour tortillas
- ½ cup pickled jalapeños (store-bought or homemade)
- Fresh cilantro leaves, for garnish
- Lime wedges, for serving

For the Chipotle-Lime Slaw:

- 2 cups shredded cabbage (green or purple)
- 1 carrot, julienned or shredded
- ¼ cup mayonnaise
- 1 tbsp lime juice
- 1 chipotle pepper in adobo sauce (finely chopped)
- 1 tsp honey

INSTRUCTIONS

1. In a bowl, whisk together the mayonnaise, lime juice, finely chopped chipotle pepper, and honey until smooth. Add the shredded cabbage and carrot to the dressing, tossing to coat evenly. Season with salt and pepper to taste. Refrigerate the slaw until you're ready to serve.
2. Cook the Scallops
Deep Fry: Preheat the fryer to 350°F and fry for 4-6 minutes or until golden and crispy.
Air-Fry: Preheat the air fryer and cook the scallops for 6-8 minutes at 400°F or until golden.
3. While the scallops are cooking, heat the tortillas in a dry skillet or directly over a gas flame for a few seconds on each side until warm and lightly charred.
4. Place a generous spoonful of the chipotle-lime slaw in the center of each tortilla. Top with 2-3 crispy scallops per taco. Add a few pickled jalapeños on top, and garnish with fresh cilantro leaves.
5. Serve the tacos with lime wedges on the side for a fresh, citrusy burst.

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