



Scallop Po' Boy Sandwich

Cooke
FOODSERVICE+

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Serves 4

INGREDIENTS

For the Sandwich:

- 500g frozen breaded scallop medallions
- 1 cup shredded lettuce (iceberg or romaine)
- 1 tomato, thinly sliced
- ½ cup dill pickles, sliced
- 1 tbsp butter (optional, for toasting the rolls)

For the Remoulade Sauce:

- ½ cup mayonnaise
- 1 tbsp Dijon mustard
- 1 tbsp hot sauce (such as Tabasco)
- 1 tsp prepared horseradish (optional)
- 1 tsp lemon juice
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1 tsp capers, chopped (optional)
- Salt and pepper, to taste

INSTRUCTIONS

1. Cook the Breaded Scallop Medallions
Oven-Bake: Preheat the oven to 400°F. Bake the scallop medallions for 12-14 minutes, flipping halfway through until golden and crispy.
Air-Fry: Preheat the air fryer to 400°F and cook the scallop medallions for 8-10 minutes turning once for even crisping.
2. In a small bowl, mix together the mayonnaise, Dijon mustard, hot sauce, horseradish, lemon juice, paprika, garlic powder, onion powder, and capers (if using). Season with salt and pepper to taste. Set aside.
3. Slice the French rolls in half lengthwise. You can leave them soft or toast them for extra texture: Spread a little butter on the cut sides of the rolls and toast them in a skillet or on a griddle, cut side down, until golden brown and slightly crispy.
4. Spread a generous amount of remoulade sauce on the top and bottom halves of each toasted roll. Layer the bottom half of the roll with shredded lettuce, a few slices of tomato, and pickles. Top with the crispy scallop medallions.
5. Close the sandwiches and serve immediately with extra remoulade on the side, if desired.

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