

# Miso Marinated Scallops



I hope you all had a great weekend...today I want to share a very easy way to prepare scallops, if you like them. I say that because my husband does not eat scallops, therefore when I make this, it is just for myself...and I really hope that one day he starts to like scallops as he did with the roasted cinnamon almonds

Again, this is a very simple recipe. I used white miso for its mild flavor. You will be amazed of the gentle and yet flavorful combination of miso with scallop.

## ***Ingredients:***

1 lb of large scallops

## *Marinate Sauce*

2 tablespoon white miso

- 1 tablespoon sugar
- 2 tablespoon cooking wine
- ½ teaspoon chili oil (you can omit this)
- 1 teaspoon olive oil







**Method:**

Mix all the ingredients listed in the marinate sauce. Pat dry the scallops and cover each one of them with the sauce. Cover and refrigerate for at least 4 hours or overnight.

When ready to cook, wipe of the excess of sauce from the scallops, and place them in a hot fry pan with some olive oil. Fry them both side until golden brown.

Serve on a bed of salad. In this particular picture I used baby spinach leaves and strawberries drizzled with champagne vinegar and olive oil.



SimpleRecipes.me



Miso Marinated  
Scallops

SimpleRecipes.me



## Curiosity Corner

Did you know that miso is a product of fermenting rice, barley and soybean? White miso is mainly from rice and barley and small amount of soybean.

***Thank you for visiting Simple Recipes!***