

Scallop & Cashew Slaw Tacos



Preparation Time: 15 minutes

Cook Time: 15 minutes

Servings: 4 (2 tacos each)

Ingredients:

1-1/4 cup cashews
1/4 red onion, diced
2 garlic cloves, peeled
2 Habanero chiles, diced (with seeds and spines removed)
1/4 cup peanut oil
3 Tablespoons rice wine vinegar
3 Tablespoons water
1-1/4 cup chopped cilantro
1 teaspoon salt
1 teaspoon pepper
1 Tablespoon creme fraiche or sour cream
6 cups Napa cabbage, chopped
16 Alaska Weathervane Scallops
Olive oil
Salt and pepper, to taste
Red pepper flakes, to taste
8 Masa Harina or store-bought corn tortillas
Red leaf lettuce
1 avocado, sliced
Additional crème fraiche and chopped cilantro, for garnish

Description:

Slaw: In a food processor, purée cashews, onion, garlic and habaneros to a paste. Blend in peanut oil, rice wine vinegar, water, cilantro, salt, pepper and creme fraiche. In a large bowl, mix cashew cream with Napa cabbage; stir to coat.

Scallops: Coat Alaska Scallops with olive oil and season with salt, pepper, and red pepper flakes. Grill or sauté scallops in olive oil over medium-high heat, cooking about 3-1/2 minutes per side. Cook just until scallops are opaque throughout.

Heat corn tortillas in a dry cast iron pan to desired doneness.

To assemble tacos: Place a leaf of red lettuce on each tortilla. Top with two scallops and cover generously with slaw. Top each taco with an avocado slice and a dollop of crème fraiche. Garnish with chopped cilantro, if desired.

Cook's Tips: If desired, cashews can be chopped and sprinkled over tacos for added crunch. This recipe is also excellent with Alaska Halibut!

Recipe by Bill Graney of Simi Valley, CA