

Giant Easy to Cook Recipes – Scallop Dish under 30 Mins

Scallop Congee



Ingredients

Scallops, 12pcs

Plain Rice, 75g [Soaked until tender, drained]

Water, 1000-1250ml

Chicken Stock, 250ml

Garnishing Ingredients (Optional)

Spring Onion

Ginger

Directions

- 1) Bring water to boil and add rice.
- 2) Add chicken stock, boil again and simmer for about 20-30 minutes to make congee.
- 3) When congee is ready, add scallops to cook until done. Garnish with shredded ginger and spring onions.

Claypot Tanghoon with Scallops



Ingredients

Glass Noodles, 60g, 2 bundles

Scallops, 8pcs

Chopped Garlic, 1 Tablespoon

Cooking Oil, 1/2 Tablespoon

Chicken Stock, 150ml

Dark Soy Sauce, 1/4 Tablespoon

Garnishing Ingredients

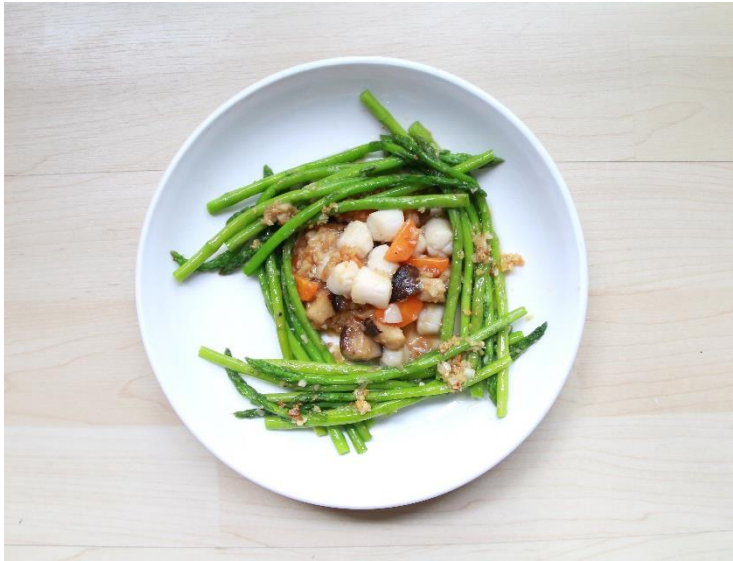
Coriander Leaves

Chilli Padi

Directions

- 1) Using a claypot, stir fry garlic till fragrant on medium heat.
- 2) Add in the dark soy sauce, chicken stock and glass noodles, bring it to a boil.
- 3) Arrange the scallops on top of the glass noodles. Cover claypot with lid and simmer for 3-5 minutes.
- 4) Garnish with coriander and chilli padi.

Stir Fry Scallops served with Butter Garlic Asparagus



Ingredients

Scallops, 8 -10pcs

Asparagus

Oil, 2 Tablespoon

Salt

Pepper

Butter

Garlic

Directions

- 1) Thaw frozen scallops.
- 2) Season scallops with salt and pepper and pan-fry.
- 3) Saute the asparagus with some butter and garlic, season with salt and pepper.