



S I E R R A
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Tender scallops in a rich, warming curry broth with a gentle heat.

Spicy Coconut Curry Scallops

Ingredients:

- 1 Tbsp cooking oil
- 4 Roma tomatoes, quartered
- 2 Tbsp butter
- 1 Tbsp Indian curry paste
- 2 cups chicken or vegetable stock
- 1 cup coconut milk
- 16 large sea scallops, side muscle removed
- Salt & pepper, to taste
- ¼ cup loosely packed cilantro, minced
- Red pepper flakes, optional
- 4 pieces naan, toasted (or cooked basmati rice)

Instructions:

- Char the tomatoes - Heat oil in a wide pot over medium-high heat. Add tomatoes cut-side down and cook undisturbed for 3–5 minutes until charred. Flip and cook 1–2 minutes more. Season with salt and pepper. Remove and set aside.
- Brown the curry paste - Melt butter in the same pot. Add curry paste and mash slightly with a spoon. Cook about 1 minute, until fragrant.
- Make the sauce - Add stock and bring to a boil. Taste and adjust seasoning. Reduce heat to medium and stir in coconut milk. Simmer gently for 10 minutes (do not boil hard).
- Cook the scallops - Pat scallops dry, remove side muscle, and season with salt and pepper. Gently place scallops in the broth in a single layer. Reduce heat to low, cover, and simmer 5–6 minutes. Turn off heat and let sit covered 1–2 minutes until opaque. Do not overcook.
- Serve - Ladle curry broth and tomatoes into bowls. Top with 4 scallops per serving. Garnish with cilantro and red pepper flakes. Serve with warm naan or rice.