Citrus Saucy Scallops

The Essential Appetizers Cookbook (1999) Whitecap Books

Yield: 24 scallops

24 scallops

3 tablespoons lime juice

1 tablespoon lemon juice

1 red chili, finely chopped

1 tablespoon fish sauce

2 teaspoons sugar

3 teaspoons fresh coriander, chopped

2 teaspoons fresh mint, chopped

Using a sharp knife, carefully cut the scallops from their shells, as cleanly as possible, and remove the veins.

Wash the shells in warm water and warm through on a baking tray in a moderate 350 degree oven for 5 minutes.

Chargrill or fry the scallops for 2 to 4 minutes and return to their shells.

For the sauce, In a bowl, combine the lime juice, lemon juice, red chili, fish sauce, sugar, coriander and mint.

Spoon one teaspoon of the sauce over each scallop. Serve.

Per Serving (excluding unknown items): 296 Calories; 4g Fat (12.2% calories from fat); 41g Protein; 23g Carbohydrate; 1g Dietary Fiber; 81mg Cholesterol; 389mg Sodium. Exchanges: 6 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat; 1 Other Carbohydrates.

Appetizers, Seafood

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Calories (kcal):	296	Vitamin B6 (mg):	.3mg
% Calories from Fat:	12.2%	Vitamin B12 (mcg):	3.6mcg
% Calories from Carbohydrates:	32.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	55.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	4g	Folacin (mcg):	52mcg
Saturated Fat (g):	1g	Niacin (mg):	3mg
Monounsaturated Fat (g):	. •	Caffeine (mg):	0mg
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Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	81mg	% Dafuea	በ በ%
Carbohydrate (g):	23g	Food Exchanges	
Dietary Fiber (g): Protein (g):	1g 41g 389mg 884mg 72mg 1mg	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0
Sodium (mg): Potassium (mg):			6 0 1/2
Calcium (mg): Iron (mg):			0 1/2
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	2mg 32mg 317IU 55 1/2RE		1
Vitamin A (r.e.):	55 1/2RE		

Nutrition Facts

Amount Per Serving				
Calories 296	Calories from Fat: 36			
	% Daily Values*			
Total Fat 4g	6%			
Saturated Fat 1g	4%			
Cholesterol 81mg	27%			
Sodium 389mg	16%			
Total Carbohydrates 23g	8%			
Dietary Fiber 1g	2%			
Protein 41g				
Vitamin A	6%			
Vitamin C	53%			
Calcium	7%			
Iron	5%_			

^{*} Percent Daily Values are based on a 2000 calorie diet.