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ARGENTINE SCALLOP MENU Solutions



MENU PROFITABILITY

	Calculate Cost
6 oz Clearwater Argentine Scallops	\$
All other ingredients	\$
Cost per Serving	\$

Argentine Scallops New Orleans Style

Ingredients:

1 1/2 lbs Argentine Scallops
 1 lb Penne, cooked following package instructions
 3/4 cup Cajun Spices
 1 cup Cream
 1 cup Green onion, chopped
 1/4 cup Parsley, chopped

A pinch of kosher salt and several grinds of black pepper

Parmesan or Asiago cheese, shredded, for garnish

Directions:

In a large mixing bowl, combine Cajun Spices with scallops and toss until all scallops are evenly coated. Place large sauté pan over high heat. When pan is hot, add scallops evenly. Sauté for 2 minutes, toss, add remaining ingredients and continue to sauté for an additional 2 to 3 minutes. Take care to NOT over cook.

Serve over hot Penne pasta and garnish with Parmesan or Asiago cheese with a small Caesar Salad and crusty French bread.

Serves 4

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