

RESPONSIBLE
FISHING
SINCE 1976



COOKING INSTRUCTIONS

BREADED SCALLOPS



Follow these instructions carefully to enjoy perfectly cooked, tender, and flavorful Breaded Scallops every time.

DEEP FRY (Recommended)

- Ensure your fryer oil is preheated to 350°F. Proper oil temperature is crucial for optimal cooking and product integrity.
- Deep fry the scallops directly from frozen for **ONLY 45 seconds. Do not cook over 45 seconds.**
- Cook to an internal temperature of 160°F for safe consumption.

TIPS FOR SUCCESS

- **Avoid Overcooking:** Overcooking can lead to toughness, diminishing the delicate texture of the scallops.
- **Maintain Oil Temperature:** If the oil is too cool, the scallops may absorb excess oil; if too hot, they may overcook or burn. Proper handling prevents crumbs or “balding” of the batter.

AIRFRYER

- Preheat airfryer to 350°F.
- Lay product out in single layer on fryer tray.
- Cook for 8 minutes. Flip halfway through for more even cooking.

CONVENTIONAL OVEN

- Preheat oven to 400°F.
- Lay product out in single layer on baking tray.
- Cook for 14 minutes. Flip halfway through for more even cooking.

