SECRET WEAPON JUMBO SCALLOPS

- 5 ea Jumbo sea scallops dry pack
- 1/2 tsp Sea salt
- 1/2 tsp Black pepper
- 1 Tbsp Extra-virgin olive oil
- 1 1/2 fl-oz Kogi Secret Weapon Sauce
- 1 cup Garlic spinach sautéed

1. Sprinkle sea scallops with salt and pepper. Heat oil in sauté pan on medium high heat.
2. Pan sear both sides of scallops until well browned, about 1-2 minutes per side.
3. Cook to a recommended medium rare.
4. Deglaze with Kogi Secret Weapon Sauce and reduce sauce for about 30-60 seconds.
5. Serve scallops and sauce on a bed of garlic spinach.

ADDITIONAL INFORMATION

Ingredients	1 1/2 fl-oz Kogi Secret Weapon Sauce, 1 cup Garlic spinach sautйed, 1 Tbsp Extra virgin olive oil, 1/2 tsp Black pepper, 1/2 tsp Sea salt, 5 ea Jumbo sea scallops dry pack
Course	Dinner, Entrees
Cuisine	American, Seasonal Summer
Category	Seafood
Serving Size	1