



Seared Scallops

WITH MANGO-SHIITAKE COCONUT RICE

Pairs with Saratoga Still Spring Water

This recipe has delightfully light flavors from the scallops, sweetness from the mango, umami notes from the mushrooms, and bright freshness from the herbs. This is a perfect pairing for Saratoga Still Water. The low minerality will complement the light flavors of the scallops while balancing the acidic and umami notes in the dish.

- SERVES 4 PEOPLE
- COOKS IN 1 HOUR

Ingredients

- ¼ cup peanut oil, divided
- 1 cup jasmine rice
- one 2" piece fresh ginger, peeled and grated
- 1 clove garlic, peeled and grated
- 1 cup full-fat coconut milk
- 4 oz. shiitake mushrooms, stemmed and sliced
- kosher salt and freshly cracked black pepper
- 1 pound scallops (about 12-16)
- 1 mango, peeled, pitted, and diced
- 1 tbsp. thinly sliced basil, plus more for garnish
- 1 tbsp. finely chopped cilantro, plus more leaves for garnish



step BY STEP

Step 1/5

In a medium saucepan, heat 1 tablespoon peanut oil over medium heat until it shimmers. Add rice and cook, stirring occasionally, until lightly toasted and fragrant, about 5 minutes. Add the ginger and garlic pastes and cook, stirring, until fragrant, 30 seconds-1 minute more. Carefully add coconut milk and ½ cup water to the saucepan and stir to combine. Bring to a boil then reduce heat to low, cover, and simmer until rice is tender and liquid is nearly all absorbed, 15- 20 minutes. Remove from heat and continue to steam, covered, 10 minutes more.

Step 2/5

Meanwhile, in a large skillet, heat 1 tablespoon peanut oil over medium-high heat until shimmering. Add sliced shiitakes and sauté, stirring occasionally, until the water has cooked out and the mushrooms are lightly golden, 5-7 minutes. Season to taste with salt and pepper, then remove from heat and transfer to a plate. Wipe out the pan, and return it to the stovetop.

Step 3/5

Season scallops on both sides with salt and pepper. Heat remaining peanut oil in skillet over medium-high. When oil is shimmering, add scallops to the pan and sear until golden, about 2-2 ½ minutes per side.

Step 4/5

When rice is ready, fluff with a fork and gently stir in shiitakes, mango, basil, and cilantro.

To Serve

To serve, divide rice among plates and top with scallops, garnishing with more basil and cilantro leaves.