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## Alaska Weathervane Scallop & Cashew Slaw Tacos

Prep time: 15 minutes

Cook time: 15 minutes

Servings: 4 (2 tacos each)

1-1/4 cup cashews  
1/4 red onion, diced  
2 garlic cloves, peeled  
2 Habanero chiles, diced (with seeds and spines removed)  
1/4 cup peanut oil  
3 Tablespoons rice wine vinegar  
3 Tablespoons water  
1-1/4 cup chopped cilantro  
1 teaspoon salt  
1 teaspoon pepper  
1 Tablespoon creme fraiche or sour cream  
6 cups Napa cabbage, chopped  
16 Alaska Weathervane Scallops  
Olive oil  
Salt and pepper, to taste  
Red pepper flakes, to taste  
8 Masa Harina or store-bought corn tortillas  
Red leaf lettuce  
1 avocado, sliced  
Additional crème fraiche and chopped cilantro, for garnish

**Slaw:** In a food processor, purée cashews, onion, garlic and habaneros to a paste. Blend in peanut oil, rice wine vinegar, water, cilantro, salt, pepper and creme fraiche. In a large bowl, mix cashew cream with Napa cabbage; stir to coat.

**Scallops:** Coat Alaska Scallops with olive oil and season with salt, pepper, and red pepper flakes. Grill or sauté scallops in olive oil over medium-high heat, cooking about 3-1/2 minutes per side. Cook just until scallops are opaque throughout.

Heat corn tortillas in a dry cast iron pan to desired doneness.

**To assemble tacos:** Place a leaf of red lettuce on each tortilla. Top with two scallops and cover generously with slaw. Top each taco with an avocado slice and a dollop of crème fraiche. Garnish with chopped cilantro, if desired.

*Cook's Tip: If desired, cashews can be chopped and sprinkled over tacos for added crunch.*

Recipe by Bill Graney of Simi Valley, California