



## Baked Half Shell Scallops Galicia

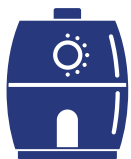
The origin of this elegant preparation brings us to the northwest coast of the Iberian Peninsula— Galicia, Spain. Our dish is a fusion of Spanish and French cuisines which provides a luxurious experience. The scallop is served in its own shell for a truly impressive presentation.

### EASY COOKING DIRECTIONS

**KEEP FROZEN UNTIL READY TO COOK. DO NOT REFREEZE.**

This product is intended to be cooked from frozen.  
For food safety and quality, follow these cooking instructions.  
Cook to an internal product temperature of 145°F.

#### AIR FRYER



1. Turn air fryer on High.
2. Remove frozen scallops from packaging tray and place scallops on rack. Cook for 9-10 minutes or until topping is sufficiently brown. *(cook times will vary using one rack or two. Be careful not to overcook.)*
3. Using tongs or large serving spoon, carefully remove scallops from air fryer and place on serving plate. Let stand for 1 minute. **Scallops will be VERY HOT!**
4. Pour juice from bottom of air fryer basket over the top of the scallops.
5. After cooking slide fork along bottom of shell and enjoy.

#### OVEN



1. Preheat oven to 400°F.
2. Use aluminum foil to line a broiler pan. **IMPORTANT SAFETY STEP: Add enough water to cover the bottom of the pan. The water will reduce flare ups from any Galicia topping that may fall off the scallops.**
3. Remove frozen scallops from packaging tray and place on foiled lined broiler pan.
4. Place pan and scallops on the middle rack of preheated oven for 7 minutes.
5. Turn the oven on broil, and continue to cook for an additional 4-5 minutes, or until topping is golden brown. **Be careful not to overcook.**
6. Using tongs or large serving spoon, carefully remove clams from air fryer and place on serving plate. Let stand for 1 minute. **scallops will be VERY HOT!**
7. After cooking slide fork along bottom of shell and enjoy.