



Recipe from Butternut Mountain Farm

SCALLOPS WITH SPICY SWEET GINGER

INGREDIENTS

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| ¾ c orange juice (or pineapple juice) | 1 Tbsp jalapeno pepper |
| 1½ Tbsp soy sauce | 2 small red bell peppers, cut into thin strips |
| 4 tsp cornstarch | 1 small bok choy, diced |
| 2 tsp rice wine vinegar | 1 lb sea scallops, sliced in half lengthwise |
| 2 Tbsp Sweet Ginger | ¼ cup pineapple, diced |
| 2 Tbsp vegetable oil | |
| 6 green onions, sliced | |
| 4 garlic cloves, minced | |
| 2 Tbsp fresh ginger, minced | |

DIRECTIONS

- 1 Mix orange juice, soy sauce, cornstarch, vinegar and Sweet Ginger together until cornstarch dissolved.
- 2 Heat oil and sauté onions, garlic, ginger, jalapeno for 3 minutes.
- 3 Add red bell pepper and bok choy, continue cooking about 4 minutes.
- 4 Add cornstarch mixture to pan, blend with vegetables.
- 5 Stir until sauce thickens slightly.
- 6 Add scallops and pineapple, continue cooking on low until scallops are cooked through.

YIELD *4 servings*