



WILD IRISH SCALLOPS & GUBBEEN CHORIZO TACOS WITH PICKLED RED CABBAGE & BAJA CREME

Insanely tasty tacos using quality Irish seafood



PREP TIME
30 MIN



COOK TIME
15 MIN



SERVINGS
4

Ingredients

- 16 wild Irish scallops, trimmed & cleaned
- 125g Gubbeen chorizo, diced
- 8 small corn tortilla
- 80g shredded baby gem lettuce

Pickled cabbage:

- 250g red cabbage
- 125ml water
- 125 ml apple cider vinegar
- ½ tsp table salt
- 1 tsp sugar
- red pepper flakes
- 2 cloves garlic, sliced
- 1 tsp coriander seeds
- 6 black peppercorns

Baja crème:

- 50g Blenders [Garlic Mayonnaise](#)
- 50g natural yoghurt
- 50g tinned jalapenos, drained
- Juice of one lime
- 1tsp fajita seasoning

Allergens

Contains Gluten, Eggs, Milk, Mustard, Mollusc

Method

1. To make the pickled cabbage: Finely slice the red cabbage. Add all the pickling juice ingredients to a pot, bring to the boil and remove from the heat. Add the red cabbage to the juice and stir well. Let this go cold and store.
2. To make the Baja crème: In a blender, add the lime juice and jalapenos and blend until smooth. Add the [Blenders Garlic Mayonnaise](#) and the rest of the ingredients and blend for 30 seconds. Chill until ready to serve.
3. Pan-fry the chorizo on high heat until crispy.
4. Pat the scallops dry, lightly season and cook them on a flat grill for 1 minute each side.
5. Warm the tortillas on the grill.
6. Lay out the tortilla and fill with shredded lettuce, pickled cabbage, 2 scallops and some crispy chorizo.
7. Drizzle the Baja crème over the taco and serve some extra on the side for dipping!