

SWEET CHILI SCALLOPS WITH COLLARDS AND BACON

Ingredients

- 1 lb collard greens, stems removed and roughly chopped
- 6 strips of bacon, cooked then crumbled
- 1 TBS olive oil
- 1 onion, diced
- 3 garlic cloves, minced
- 2 C chicken broth
- salt and pepper
- 2 C cooked Carolina rice - use chicken broth instead of water to make them
- 2 lb scallops, patted dry (1/2 lb per serving)
- 2 TBS butter
- 1 bottle of sweet chili sauce (I like the Trader Joe's brand)



Instructions

1. To prepare the collards: in a large pan, heat olive oil over medium-high heat, then add garlic and onion. Cook for 2-3 minutes, or until onion becomes opaque. Add chopped collards, crumbled bacon, chicken broth and salt and pepper. Stir to combine, then cover and let it simmer for 30 minutes, stirring occasionally. Taste for more salt if needed. Once collards are cooked, combine them with the rice using a strainer, then pour about 1/2 cup of the liquid over the rice mixture, stir to combine. Set aside.
2. In a large heavy bottomed pan, heat butter over medium-high. Lightly salt and pepper the scallops, then place them carefully into the pan, not moving them or touching them for 2-3 minutes, then flip over and let the other side sear and brown. Remove from heat once cooked through.
3. In a small saucepan, gently heat the sweet chili sauce over medium-low, stirring often, until the sauce has warmed up. Pour enough sweet chili sauce over the scallops as necessary to evenly coat each scallop.
3. Spoon servings of the collards and rice mixture into bowls, then using tongs, evenly serve the scallops into each bowl. Serve with extra sweet chili sauce on the table for those that want it, and enjoy!