

Scallop, Chorizo & Laverbread Butty



Serves: 1

Profitability:

Steps:

Cook chorizo in non-stick frying pan in olive oil, turn regularly to avoid sticking

When chorizo starts crisping, add a big tablespoon of laverbread

Remove scallops from shell, cut large ones in half, dry on kitchen towel

When laverbread begins to bubble, turn heat up and add scallops to pan

Cook for 2 minutes - depending on thickness - until warm to the touch in the middle

Remove pan from heat, season and squeeze over lemon and orange juice

Serve inside warm roll or tortilla wrap

Ingredients:

3 scallops

1 chorizo sausage, sliced

Laverbread

Olive oil

Lemon wedge

Orange wedge

Sea Salt

White pepper

Crusty white roll or tortilla wrap

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