



## Curried Scallop Mini Tostadas

Prep Time: 20 Minutes

Cooking Time: 15 Minutes

Serves 12

### Ingredients:

12 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas  
(09301)

1 cup Corn , off the cob

6 Tbsp. Heavy Cream

Sea Salt , to taste

White Pepper , ground , to taste

6 slices Bacon , cooked , chopped

6 cups Swiss Chard , rough chopped

9 each Grape Tomatoes , quartered

1/4 cup Shallots , diced

3 cloves Garlic , thinly sliced

36 each Sage Leaves , whole , small

Indian Curry , yellow , as needed

36 each Sea Scallops

Olive Oil , as needed

### Directions:

1. Pre-heat grill to medium-high heat.

2. Using a 2 3/4" round cutter, cut three (3) rounds out of each tortilla. Grill the rounds until grill marks form and the tortillas are still somewhat soft. Cover and set aside for assembly.

3. In a blender, combine corn and heavy cream and process until smooth. Strain the mixture to remove tough corn fibers. Using a double boiler over medium heat, cook the corn puree until it starts to thicken, about 7-10 minutes. Remove from heat, season to taste with salt and white pepper, and refrigerate the corn puree for assembly.

4. In a sauté pan over medium-high heat, cook the bacon until crisp, remove, and allow to drain before chopping. In the same pan, sauté Swiss chard, tomatoes, and shallots for 3-5 minutes or until shallots start to turn translucent and Swiss chard is slightly wilted. Return chopped bacon to pan and toss to distribute. Remove from heat, refrigerate for assembly.

5. Pre-heat deep fryer to 350°F and fry garlic slices for about a minute, or until crisp. Remove from the oil with a spider scoop. Fry sage leaves for about 90 seconds, or until slightly crisp. Remove from oil with a spider scoop.