

BANG BANG MIND BLOWN™ DUSTED SCALLOPS



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INGREDIENTS:

- 1-2 pounds Mind Blown Dusted Scallops
- ¼ Cup vegan mayonnaise
- 1 Tbsp. Thai Sweet Chili Sauce or sriracha
- 1 tsp. Lime juice
- Garnish: cilantro, green onion, red pepper flakes
- Optional bed of purple cabbage for serving
- Cooking oil of choice

INSTRUCTIONS:

1) Prepare the Mind Blown Dusted Scallops from frozen. In a large skillet heat high-heat oil. Once heated cook Mind Blown Dusted Scallops 1 minute each side; set aside. Remove from skillet and reserve on a plate.

***Air Fryer:** Spray the air fryer basket with cooking oil of choice. Add Mind Blown Dusted Scallops, turn air fryer on at 360 degrees for 10-12 minutes.

2) Mix vegan mayonnaise, Thai Chili sauce, and lime juice together in a bowl and toss the cooked Mind Blown Dusted Scallops in the prepared sauce until evenly coated.

3) Pour over a bowl bed of shredded purple cabbage and garnish. Enjoy!

MIND BLOWN™ BBQ DUSTED SCALLOP BAO BUNS



INGREDIENTS:

- 1-2 pounds Mind Blown Dusted Scallops
- Prepared Bao Buns
- Vegan Korean BBQ sauce of choice
- Sriracha
- Shaved carrots
- Cucumber slices
- Cilantro
- Fresh lime wedges

INSTRUCTIONS:

1) Prepare the Mind Blown Dusted Scallops from frozen. In a large skillet heat high-heat oil. Once heated cook Mind Blown Dusted Scallops 1 minute each side; set aside. Remove from skillet and reserve on a plate.

***Air Fryer:** Spray the air fryer basket with cooking oil of choice. Add Mind Blown Dusted Scallops, turn air fryer on at 360 degrees for 10-12 minutes.

2) While the scallops are cooking, prepare your veggies into stations. Thinly shave the carrots, thinly slice the cucumber, and remove stems of the cilantro.

3) Toss the cooked Mind Blown Dusted Scallops in warm vegan Korean BBQ sauce of choice.

4) Steam your prepared Bao buns until they are soft and fluffy.

5) Assemble! Open each individual Bao buns and fill with the prepared dusted scallops and fresh veggies. Finish with lime wedge, enjoy!

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