

# Quick & Easy

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## THE COSTCO WAY

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### **Gourmia FoodStation Seared Scallop Tostadas**

Makes 4 servings

#### **Ingredients:**

2 cups cabbage, finely shredded  
1 Tbsp cilantro, chopped  
2 Tbsp lime juice  
¼ tsp sugar  
½ tsp kosher salt, divided  
8 – 5-inch fresh corn tortillas (or premade tostadas)  
2 to 4 tsp vegetable oil, divided (reduce to 2 tsp if using premade tostadas)  
24 sea scallops (approximately 1 lb of 1½-inch size)  
2 avocados, sliced  
16 oz jar salsa verde  
¼ cup pepitas, toasted, optional

#### **Instructions:**

In a medium bowl, combine cabbage, cilantro, lime juice, sugar and ¼ tsp salt. Set aside. Set Gourmia FoodStation to Griddle High.

Brush tortilla with 1 tsp vegetable oil. Working in batches, cook tortillas for 3 to 4 minutes per side, or until lightly browned and crispy. Set aside. Skip if using premade tostadas.

Brush scallops with remaining 1 tsp vegetable oil. Season with remaining ¼ tsp salt. Sear scallops, turning halfway through cooking until golden brown and just cooked through, approximately 3 minutes per side. Top each tostada with cabbage mixture, avocado and 3 scallops. Drizzle with a spoonful of salsa verde. Garnish with pepitas, if desired.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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