

Inside Out Spicy Scallop Rolls

4-6 jumbo scallops
1 avocado
Sriracha sauce
mayonnaise
black sesame seeds
2 sheets nori seaweed, cut in half
2 cups cooked sushi rice, seasoned with sushi seasoning

1. Pat the scallops dry and season with salt, pepper and sugar.
2. Heat a small skillet over medium-high heat until quite hot. Sear the scallops on both sides until they are just cooked. Don't overcook. Remove from heat and set aside. Cut each scallop into 4-6 pieces.
3. Cut avocado in half and twist to open. Slice into long, thin slices.
4. Place a half sheet of nori on a sushi rolling mat. Cover with about ½ cup of seasoned sushi rice. Sprinkle generously with the sesame seeds. Place a sheet of plastic wrap over the rice, press down gently and carefully flip over. Now the plastic is next to the sushi mat and the nori is on top.
5. On the nori, arrange lines of scallops and avocado, then add the Sriracha and mayonnaise.
6. Roll up the sushi with the plastic wrap covering the roll. Repeat 3 more times for a total of 4 rolls. Rolls can be refrigerated in the plastic wrap for a few hours. Slice each roll into 6 pieces. The rolls stay together better if you slice through the plastic.