

# Baked Scallops With Creamy Spicy Sauce

**Category:** Seafood

**Servings:** 4

**Rating:** 10

**Source:** New York Times

## Description:

Maureen Thomas served these to us with a William Fevre Chablis. A perfect match.

## Ingredients:

sea scallops	8 large
enoki mushrooms	5 ounces
japanese mayonnaise	6 tablespoons, Kewpie brand
sugar	1/2 teaspoon
lime juice	1/2 teaspoon
sriracha	1 teaspoon (or sambal oolek)

## Instructions:

Cut each scallop horizontally into 4 equal slices. Cut off the roots of the mushrooms and divide them into four equal portions, arranging them on a pie plate or other shallow baking dish. Spread the scallops evenly over them, overlapping if necessary. Bake in a pre-heated 475° oven until the mushrooms are about half-cooked, approximately 3 to 4 minutes.

Combine the mayonnaise, lime juice, sugar and sriracha and mix well.

Remove scallops from the oven and spread evenly with sauce. Return them to the oven and bake until the surface is lightly browned in places, about 6 more minutes. Place equal portions of mushrooms and scallops on each of four plates. Serve hot with French bread for mopping up the sauce.