

# Mock Scallops with Sesame Chili Dressing

Recipe By Moshe Bloch



Cooking and Prep:  20  
m

Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,  
Pescetarian, Low Carb, Sugar

Free

Source: Kosher.com

Exclusive

Vegan, kosher scallops? Yes, and yes. Hearts of palm stars in this simple pan-seared appetizer. The sesame chili dressing takes the dish up a notch or three.

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## Ingredients (9)

### Mock Scallops

- 4 sticks hearts of palm
- salt
- black pepper
- garlic powder

2 tablespoons coconut or olive oil

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## Sesame Chili Dressing

1 cup Gefen Sesame Oil

3 tablespoons dried red chili flakes

1 tablespoon soy sauce

fresh minced garlic (optional)

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## Start Cooking

### For the “Scallops”

1. Dry hearts of palm and cut into one-inch cylinder shaped pieces.
2. Sprinkle with salt, black pepper, and some garlic powder.
3. In a hot skillet or frying pan with sear each side in oil for one minute. Look for that char color, but be careful not to burn.

### For the Dressing

1. In a small saucepot, bring sesame oil to a heavy simmer.
2. Using a metal strainer, soak dried red chili flakes for three to four minutes. Pull out the strainer with the chili flakes and let oil cool.
3. Add soy sauce to your cooled oil and mix. Season with minced garlic, if desired.

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