SCALLOP CHEDDAR CAKES

NIBBLEDISH CONTRIBUTOR

Ingredients

2 slices whole wheat bread
1 tablespoon olive oil
3/4 pound scallops
1/3 cup shredded cheddar
1 small green onion

Instructions

SCALLOP CHEDDAR CAKES (for two)

Food processor into rough crumbs: 2 slices whole wheat bread

Dry the crumbs out in a toaster oven set to 250 degrees for 20-30 minutes.

Add the crumbs to a bowl and moisten with 1 tablespoon olive oil.

Coarsely chop into 1/4 inch pieces: 3/4 pounds of scallops.
Gently stir into the scallops: 1/3 cup shredded cheddar, 1 small green onion thinly sliced, salt and pepper.

Divide the scallops by four and form them into balls. Roll them in the bread crumbs and place them on an oiled baking pan. Squish them flat to one inch thick and toaster oven them on high for 8 minutes. Serve with lemon wedges.