Sweet scallops wrapped in bacon, chewy udon tossed with wilted spinach, and broccoli charred hard on the grill. Three parts, one plate — finished with a zigzag of sriracha mayo.



Bacon-Wrapped Scallops with Udon, Spinach & Charred Broccoli

The game plan

Par-cook the bacon first — bendy, not crisp — so it finishes on the grill without overcooking the scallops. Keep the pan with the bacon bits and grease; that's where the spinach and noodles go. Get the udon water on early and the grill screaming hot for the broccoli. Cook the scallops last so everything hits the plate hot.

What you need

Amounts are for 2 servings — scale up or down for your table.

- Large sea scallops: 8–10 (about ¾ lb)
- Bacon: 4–5 slices
- Toothpicks
- Udon noodles: 2 bundles (about 7 oz)
- Fresh spinach: about 4 cups
- Corn: 1–2 ears (or 1 cup kernels)
- Broccoli: 1 medium head, cut into florets
- Vegetable oil: 1–2 Tbsp
- Coconut milk: ½ cup
- Coconut aminos: 1–2 tsp
- Fish sauce: 1 tsp
- Parmesan, for grating
- Sriracha or sriracha mayo, to finish
- Salt and black pepper

COOK THE PLATE

Three parts, one dinner · Serves 2



1. Par-cook the bacon

1. Cut each bacon slice in half — one half per scallop.
2. Sauté in a pan with just a teeny bit of oil until somewhat cooked through but still malleable; don’t let it over-brown.
3. Dump the grease, but save it. Blot the bacon on paper towel, and keep the pan with the remaining bacon bits and grease.



2. Cook the udon, boil the corn, sauté the spinach

1. Boil the udon per the package directions and drain.
2. Boil the corn cobs, about 5 minutes, cut the kernels off, and drop them into the udon.
3. In the bacon pan, sauté the spinach until wilted down.
4. Add the drained noodles and corn, toss everything together, and season with ½ cup coconut milk, a little coconut aminos, and a little fish sauce.



3. Char the broccoli

1. Heat the grill really hot.
2. Toss the broccoli with a little vegetable oil, lay it over the grill, and let it sit 5–6 minutes until browned and blackened.
3. Flip and give it another 6 minutes or so.



4. Sauté or grill the scallops

1. Wrap a bacon half around the sides of each scallop — not over the top — and secure with a toothpick.
2. Sauté or grill, cooking the scallops down, then flip after a few minutes — about 2–3 minutes per side.
3. Cook until the scallops are opaque and the bacon crisps up.
4. For the scallop sauce: scoop the noodles and vegetables out of the pan, leaving the tasty bits behind. If you’ve got the time, splash in some wine or whisky and simmer until it thickens into a sauce — spoon it over the scallops.



5. Plate and finish

1. Plate the noodles, scallops, and broccoli.
2. Grate parmesan over the broccoli.
3. Finish with a zigzag of sriracha or sriracha mayo over everything.

Serve

Noodles down first, scallops and broccoli alongside. Parmesan over the broccoli, sriracha (or sriracha mayo) zigzagged over the whole plate. Eat hot.

