Bacon-Wrapped Scallops or Shrimp

Prep Time: 2 mins | **Cook Time:** 16–20 mins | **Yield:** Variable

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FRESH CATCH
SEAFOOD
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Ingredients & Equipment

- Frozen bacon-wrapped shrimp or scallops *(Do not thaw)*
- Optional Glaze: Barbecue sauce, sweet Thai chili sauce, or red pepper jelly
- Baking sheet & parchment paper or foil

Instructions

1. **Preheat the Oven:** Set your oven to 400°F. *(Alternatively, an air fryer may be used).*
2. **Prepare the Pan:** Line a baking sheet with parchment paper or foil for easy cleanup.
3. **Arrange:** Place the frozen bacon-wrapped seafood onto the baking sheet, leaving space between each piece to allow for proper heat circulation.
4. **Bake:** Bake for 8-10 minutes. Flip over and bake for another 8-10 minutes. Check near the end of cooking to ensure the bacon is crisp and the internal temperature reaches 145°F.
5. **Optional Glaze Finish:** Brush lightly with barbecue sauce, sweet Thai chili sauce, or red pepper jelly, then broil for the final minute of cooking.