



Drift Divers

Chilli & Garlic Pearl Meat

INGREDIENTS

- 250g Paspaley Premium Pearl Meat
- 60g melted butter
- 1 tablespoon of fish sauce
- 2 tablespoons of soy sauce
- 3 cloves of finely chopped garlic
- 1 thinly sliced medium red chilli (to your taste)

INSTRUCTIONS

- Using a serrated knife, slice the pearl meat in half lengthways to thin.
- Rinse and drain.
- Place the pearl meat and all other ingredients into a bowl and cover to marinate for approximately 30 minutes in the fridge.
- Heat skillet on high, add the marinated pearl meat mixture and quickly sear. Toss pearl meat for 1 minute until slightly golden in appearance.
- Best served straight from the pan, with rice or salad and enjoyed with chopsticks.



- ✓ MSC Certified | Environmentally Sustainable Seafood
- ✓ Organic
- ✓ High in Omega 3
- ✓ High in Protein
- ✓ Low in Salt
- ✓ Contains no Trans-fats
- ✓ Contains Vitamins A, E, Calcium, Iron and Zinc
- ✓ Trace element iodine boosts metabolism and increases thyroid function