



**SCALLOPS STIR FRIED WITH
X.O. SAUCE**
X.O. 酱炒带子



爱·食·录

LOVE. AFARE

LOVE LIFE | 爱生活

LOVE FOOD | 爱美食

LOVE TO SHARE | 爱分享

Year after year, friends and families spend quality time together at our restaurants, bonding over our signature Singapore flavours. They told us that they love all that we serve and often want to bring a part of us home. Touched by their fervent requests, we finally curated **Love, Afare** to share our love for the best authentic taste and mementos representing Singapore.

We tested, debated and experimented repeatedly before we decided that they are good enough to represent the best of us. Our fans can now relish our signature flavours at the comfort of their home, recreate and relive the fond memories forged at JUMBO.

Fall in love again at www.loveafare.com.sg

MADE
WITH
PASSION^{SG}
SINGAPORE

BY



爱。食。录

LOVE, AFARE

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Cooking Instructions

Cooking Ingredients:

Scallops	Approx. 120g
Green Pepper (sliced into smaller pieces as desired)	¼ pc
Red Pepper (sliced into smaller pieces as desired)	¼ pc
Scallions	20g
Love, Afare X.O. Sauce	40g
Oil	¼ tbsp
Salt	As desired
Sugar	As desired

Instructions:

1. Heat up water in a pot.
2. Add in scallops and boil till cooked.
3. Once cooked, remove scallops and set aside.
4. In a pan, heat up cooking oil and stir-fry scallions, red pepper and green pepper for 20 seconds over high heat.
5. Add X.O. Sauce, salt and sugar as required and turn to low heat.
6. Stir well for 1 to 2 mins and it is ready to serve.



Tips:

Love, Afare X.O. Sauce can be cooked with fish, prawns, vegetables and noodles.