

Seared U-10 Dry Scallops with Lemon Brown Butter Sauce





Instructions

1. Pat scallops very dry and season with salt and pepper.
2. Heat olive oil in a skillet over high heat.
3. Add scallops and sear for 2 minutes per side, until golden brown.
4. Remove scallops and lower heat. Add butter and cook until golden brown and nutty.
5. Add lemon juice and parsley, and pour sauce over scallops.

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