

Pan Sauteed Sea Scallops

Ingredients

1 1/2 lbs Sea Scallops
1/3 c. fine, dry bread crumbs
1/4 tsp. salt
1/8 tsp. pepper (optional)
Few grains paprika
1/2 c. butter, divided
1 tbsp. chopped parsley
3 tbsp. lemon juice

Directions

Roll scallops in bread crumbs. Melt half of the butter in frying pan; do not brown. Add salt, pepper and paprika. Add scallops; sauté slowly until golden brown, turning often, about 10 minutes.

Remove scallops to serving platter. Add remaining butter to frying pan with lemon juice and parsley. Heat until butter melts; pour over scallops.

Makes 4 servings

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