

Baked Scallops

Ingredients

16 sea scallops, rinsed and drained
5 tablespoons butter, melted
5 cloves garlic, minced
2 shallots, chopped
3 pinches ground nutmeg
salt and pepper to taste
1 cup bread crumbs
4 tablespoons olive oil
1/4 cup chopped parsley
lemon wedges for garnish (optional)

Directions

Preheat oven to 425° F. Place scallops, melted butter, garlic, and shallots in a bowl. Season with nutmeg, salt, and pepper. Stir gently to combine. Transfer to a casserole dish. In a separate bowl, combine bread crumbs and olive oil. Sprinkle on top of scallops.

Bake in preheated oven until crumbs are brown and scallops are done, about 11 to 14 minutes. Top with parsley, and serve with lemon wedges on the side.

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