

# Grilled Garlic Parmesan Scallops

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## Ingredients

1/2 cup fine Italian bread crumbs  
1/4 cup grated parmesan cheese  
1 tsp dried parsley  
1/2 tsp garlic salt  
1/2 tsp ground black pepper  
1/2 cup olive oil  
16 large sea scallops

## Directions

Mix bread crumbs, parmesan cheese, parsley, garlic, salt and black pepper together in a bowl. Pour olive oil into shallow bowl.

Rinse scallops under cold water, then dip into olive oil. Press scallops into bread crumb mixture. Gently toss between hands so any crumbs that haven't stuck can fall away. Place the breaded scallops onto a plate while breading the rest.

Place scallops in fridge to set for 20-30 minutes. Preheat grill for medium high heat. Brush scallops lightly with olive oil. Grill until golden brown on both sides, about 5 minutes.

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