



Scallops with Lemon Parsley Butter Sauce

Tender, mild and delicious skillet-seared scallops make for an easy, scrumptious dinner.

Ingredients

1	Pound	Large Sea Scallops
4	Tablespoons	Butter, divided
1	Tablespoon	Olive Oil
2	Tablespoons	Shallots, finely diced
1/3	Cup	Dry White Wine
1/4	Cup	Flat Leaf Parsley, chopped
1	Teaspoon	Lemon Zest
		Sea Salt and Freshly Cracked Pepper, to taste

Instructions

1. Heat skillet to 370° F.
2. Pat scallops dry and season with salt and pepper.
3. Melt butter and oil to skillet; heat for 2 minutes and add scallops.
4. Sear 3 minutes on each side, until browned.
5. Remove scallops and add shallots to skillet. Sauté for 1 minute.
6. Add wine and reduce by half. Add parsley and lemon zest.
7. Reduce heat to simmer, add remaining butter until heated through. Pour sauce over scallops.