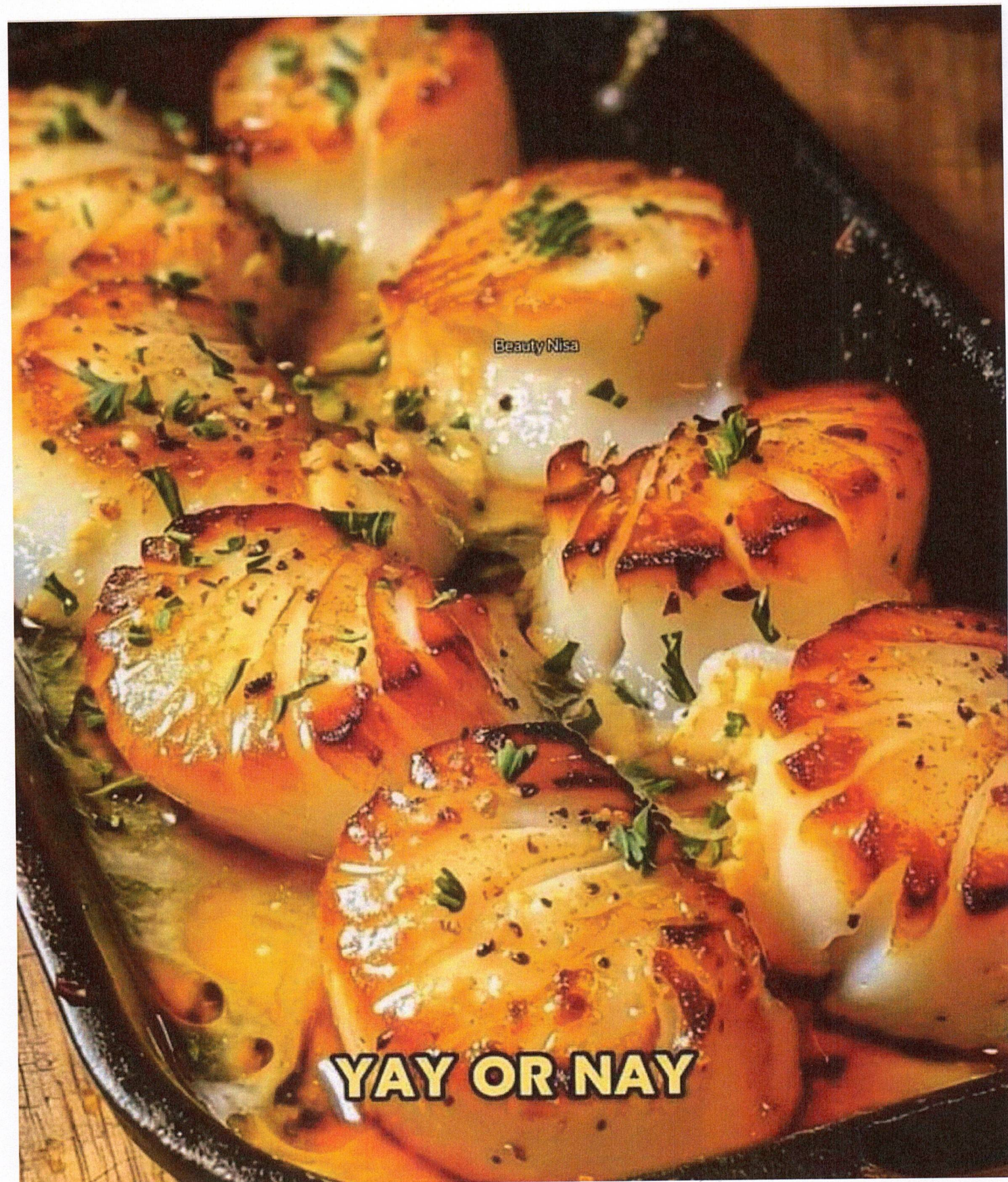


Serve the baked scallops hot with lemon wedges on the side.

Prep Time: 10 mins | Total Time: 22 mins |

Servings: 4



09:32 W

🔔 📶 99%

Garlic Butter Baked Scallops 🍋

Ingredients:

1 lb large scallops, patted dry
4 tbsp butter, melted
3 cloves garlic, minced
1/4 cup breadcrumbs
1/4 cup Parmesan cheese, grated
1 tbsp fresh parsley, chopped
1 tbsp lemon juice
Salt and pepper to taste
Lemon wedges (for serving)

Instructions:

Preheat the Oven:

Preheat your oven to 400°F (200°C).

Prepare the Garlic Butter:

In a small bowl, mix the melted butter, minced garlic, lemon juice, salt, and pepper.

Assemble the Scallops:

Place the scallops in a single layer in a baking dish.

Pour the garlic butter mixture over the scallops, ensuring they are well-coated.

Add the Topping:

In another small bowl, mix the breadcrumbs, Parmesan cheese, and parsley.

Sprinkle this mixture evenly over the scallops.

Bake:

Bake the scallops in the preheated oven for 10-12 minutes, or until the scallops are opaque and the breadcrumb topping is golden brown.

Serve:

Serve the baked scallops hot with lemon wedges on the side.

Prep Time: 10 mins | Total Time: 22 mins |

Servings: 4

