

Scallop Scampi

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

Scallop Scampi is a healthy and delicious recipe with lots of taste. Serve with crusty bread and a green salad if desired. If you like a thicker sauce, you can add a teaspoon of corn starch at the end.

Ingredients

- 4 tablespoons margarine - 3 cloves garlic
- minced - 1 large onion
- minced - ½ cup dry white wine - 1 teaspoon salt - ¼ teaspoon ground black pepper - ½ cup grated Romano cheese - 1 (10.75 ounce) can chicken broth - 1 pound bay scallops - 1 pound linguine pasta - ¼ cup chopped fresh parsley

Instructions

1. In a large skillet
2. melt margarine over medium heat and saute garlic and onion until translucent. Add wine
3. salt
4. ground black pepper and 1/4 cup cheese. Add chicken broth and scallops; increase heat and boil rapidly for 7 to 8 minutes. Meanwhile
5. bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Reduce heat for scallop mixture and add parsley; place sauce on top of linguine. Sprinkle with remaining cheese; serve.