



Sautéed Scallops

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2

Description

These sautéed scallops with garlic and rosemary are so delicious Just crush the garlic with the side of a chefs knife blade instead of chopping it and use whole sprigs of rosemary to allow them to be easily removed before serving

Ingredients

— - ¼ cup butter - 2 cloves crushed garlic - 2 sprigs fresh rosemary - 1 pound scallops

Instructions

1. Melt butter in a medium saucepan over medium-high heat; add crushed garlic and whole sprigs of rosemary. Place scallops in skillet and cook until golden brown on one side
2. about 2 to 3 minutes. Turn scallops over and continue to cook until firm and opaque
3. about 1 or 2 minutes more. Remove crushed garlic and rosemary sprigs from the pan before serving.