



Breaded and Fried Scallops

Jacob · 28/09/2024



Prep Time

2

Difficult

Medium

Servings

2 servings

Description

I love scallops and I wanted to try them fried but had limited ingredients This was super easy and delicious I started to make it all the time

Ingredients

- - 1 cup Italian-season bread crumbs
- or more to taste - salt and ground black pepper to taste - 1 egg - ½ cup bay scallops
- or more to taste - 2 tablespoons butter - 1 tablespoon olive oil - 1 ½ teaspoons lemon juice

Instructions

1. Mix bread crumbs
2. salt
3. and pepper in a resealable plastic bag. Whisk egg lightly in a bowl. Dip scallops in egg; place in the bread crumb mixture in the bag. Seal bag and shake until scallops are coated with bread crumbs. Bring butter
4. olive oil
5. and lemon juice to a simmer in a skillet over medium-high heat. Add breaded scallops; cook
6. shaking skillet occasionally
7. until browned
8. 6 to 7 minutes. Cook's Note You can use plain bread crumbs if preferred. I use bay scallops
9. but sea scallops would also be good. Editor's Note: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary.