

Seafood Bake for Two

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

This seafood bake is quick easy and delicious perfect for a romantic seafood dinner

Ingredients

- - 2 (4 ounce) halibut fillets - 6 scallops - 6 peeled and deveined jumbo shrimp
- tail still attached - 1/2 cup dry white wine - 2 tablespoons melted butter - 1 tablespoon lemon juice - 1 teaspoon minced garlic - 1/2 teaspoon seafood seasoning
- such as Old Bay - salt and pepper to taste - 1 tablespoon chopped fresh parsley

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Arrange halibut
2. scallops
3. and shrimp in a glass oven-safe baking dish. Drizzle with wine
4. melted butter
5. and lemon juice. Sprinkle with garlic and seafood seasoning
6. then season with salt and pepper. Bake in the preheated oven until halibut turns white and flakes easily with a fork
7. 10 to 12 minutes. Sprinkle with parsley just before serving.