



Lemon Garlic Scallops

Lemon Garlic Scallops are seared to perfection in a zesty, buttery sauce that bursts with flavor.

Ingredients:

- ¾ cup butter
- 3 tablespoons minced garlic
- 2 pounds large sea scallops
- 2 tablespoons fresh lemon juice
- Salt & pepper to taste

Instructions:

- Melt butter in a large skillet over medium heat. Stir in garlic and cook for a few seconds until fragrant.
- Arrange scallops in a single layer in the skillet; cook until golden brown on one side, about 2 minutes.
- Turn scallops over using tongs and continue cooking until firm and opaque, about 2 minutes more.
- Transfer scallops to a platter, reserving butter in the skillet.
- Whisk lemon juice, salt, and pepper into butter; pour sauce over scallops and serve.