



SSS – Simply Seared Scallops

NIBBLEDISH CONTRIBUTOR

Ingredients

6 Large Scallops
1 Tbsp Basil Olive Oil
2 Tspn Unsalted Butter, room temperature
Chives
Sea Salt and Freshly Ground Pepper
Fresh Lemon

Instructions

The best way to make scallops and in just a few minutes:

- In a saucepan, add olive oil and turn on medium heat
- Sprinkle scallops with salt and pepper
- Add to hot oil
- Add butter
- Cook on each side for 2 minutes
- Remove from heat and add to serving dish
- Sprinkle with fresh lemon

- Place chives over top and serve

Serves 2.