

Seared Scallops with Cilantro Lime Sauce Are the Fancy-Feeling Dinner I Make in Under 30 Minutes

Why These Scallops Deserve a Spot on Your Table



TIME
30 min

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INGREDIENTS

You'll Need

For the Scallops: 8 large sea scallops 1 tablespoon olive oil 1 teaspoon paprika 1/2 teaspoon garlic powder 1/4 teaspoon salt 1/4 teaspoon black pepper 1/4 teaspoon cayenne pepper (optional, for heat) Juice of 1 lime:

DIRECTIONS

1. method is practically foolproof.
2. Ingredients : You'll Need
3. For the : Scallops:
4. 8 large sea scallops
5. 1 tablespoon olive oil
6. 1 teaspoon paprika
7. 1/2 teaspoon garlic powder
8. 1/4 teaspoon salt
9. 1/4 teaspoon black pepper
10. 1/4 teaspoon cayenne pepper (optional, for heat)
11. Juice of 1 lime
12. For the : Cilantro Lime Sauce:
13. 1/2 cup mayonnaise
14. 1/4 cup sour cream
15. 1/4 cup fresh cilantro, chopped
16. 1 tablespoon lime juice
17. 1 teaspoon chili powder
18. 1/2 teaspoon ground cumin
19. 1/4 teaspoon garlic powder
20. 1/8 teaspoon cayenne pepper (optional)
21. How I : Make Seared Scallops with Cilantro Lime Sauce (Step-by-Step)
22. Marinate the : Scallops
23. First, I pat the scallops dry with paper towels-this is crucial for getting that perfect sear. Then I toss them in a bowl with olive oil, paprika, garlic powder, salt, pepper, cayenne (if I want heat), and fresh lime juice. I let them marinate for at least 30 minutes in the fridge, but you can leave them up to a full day if

prepping ahead.

24. Make the : Cilantro Lime Sauce
25. While the scallops marinate, I mix up the sauce. In a small bowl, I whisk together the mayo, sour cream, cilantro, lime juice, chili powder, cumin, garlic powder, salt, pepper, and cayenne. It comes together fast and can be made a day ahead-just store it in the fridge until ready to serve.

TIPS FOR SUCCESS

Use dry scallops : Look for "dry packed" on the label.

Wet scallops have added preservatives and won't sear as well.

Get your pan hot : A properly preheated pan is key to a golden crust.

Don't crowd the pan : If needed, cook the scallops in batches to avoid steaming.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/seared-scallops-with-cilantro-lime-sauce-are-the-fancy-feeling-dinner-i-make-in-under-30-minutes/>