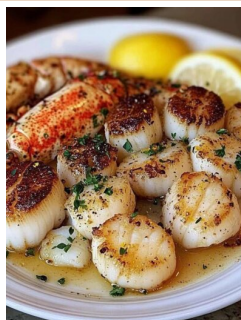


Elegant Lemon Butter Scallops and Lobster Tail - Ready in 20 Minutes

Looking for a dinner that feels like



TIME
20 min

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INGREDIENTS

- 1 lobster tail, cooked and halved (or chopped)
- 1 lb large sea scallops, side muscles removed
- Salt and pepper, to taste
- 2 tbsp olive oil
- 3 tbsp unsalted butter
- 2 garlic cloves, minced
- Juice of 1 lemon
- Lemon wedges, for serving
- 1 tbsp fresh parsley, chopped

DIRECTIONS

1. Prep the Scallops: Pat scallops very dry with paper towels.
2. Season both sides generously with salt and pepper.
3. Sear the Scallops: Heat olive oil in a large skillet over medium-high heat.
4. Once hot, add scallops and sear for 2-3 minutes per side, without moving them, until golden and opaque.
5. Transfer to a plate and cover loosely with foil.
6. Heat or Cook the Lobster: If using precooked lobster, add it to the pan just to warm through.
7. If using raw, add to skillet with a tablespoon of butter and cook for 4-5 minutes, stirring occasionally, until fully opaque.
8. Make the Lemon Butter Sauce: In the same skillet, melt remaining butter.
9. Add garlic and sauté for 30 seconds.
10. Stir in lemon juice and simmer for 1-2 minutes until fragrant and slightly thickened.
11. Plate and Serve: Arrange scallops and lobster on a platter.
12. Spoon lemon butter sauce generously over the top.
13. Garnish with chopped parsley and lemon wedges.

SWAPS & NOTES

Lobster : Use claw or tail meat, precooked or raw.
Scallops : Dry-packed scallops give you the best sear.

Butter base : Swap in ghee or dairy-free butter for dietary needs.

Add heat : A pinch of crushed red pepper flakes brings subtle

fire to the sauce.

TIPS FOR SUCCESS

Excess moisture leads to steaming instead of browning.

Don't overcrowd the pan-sear in batches if needed.

Use real butter and fresh lemon for the best flavor payoff.

Pair with a crisp white wine like Sauvignon Blanc or a dry Prosecco.

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

Original recipe: <https://chefmaniac.com/elegant-lemon-butter-scallops-and-lobster-tail-ready-in-20-minutes/>