

Quick & Fancy: Scallops with Garlic, Zest, and Buttery Herb Sauce

1 pound of fresh scallops, properly dried



TIME
15 min

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INGREDIENTS

- 1 pound of fresh scallops, properly dried
- 3 tablespoons of olive oil
- 4 tablespoons of unsalted butter
- 2 cloves of garlic, minced
- Zest of 1 lemon
- Zest of 1 orange
- 2 tablespoons of fresh parsley, chopped
- Salt and pepper, to taste

DIRECTIONS

- 1.** Dry the : ScallopsUse paper towels to thoroughly pat the scallops dry-this ensures that beautiful golden crust.
- 2.** Season : GenerouslySeason both sides with salt and pepper. Let them sit while you preheat your pan.
- 3.** Heat the : SkilletAdd olive oil to a skillet over medium-high heat. Wait until it shimmers before adding scallops.
- 4.** Sear the : First SidePlace scallops carefully in the pan without crowding. Don't move them-let them sear undisturbed for 2-3 minutes until a golden crust forms.
- 5.** Flip and : Finish CookingFlip scallops and cook the second side for 2-3 more minutes.
- 6.** Add : GarlicIn the last minute of cooking, toss in the minced garlic to release flavor.
- 7.** Remove : ScallopsTransfer cooked scallops to a warm plate.
- 8.** Make the : Butter SauceLower heat to medium-low. Add butter, citrus zests, and chopped parsley to the skillet. Stir gently until butter melts and the sauce is fragrant.
- 9.** Finish the : DishSpoon the herb-infused butter over the scallops. Garnish with extra zest or herbs.

SWAPS & NOTES

Scallops : If using frozen scallops, thaw them completely and dry thoroughly before searing.

Citrus Zest : Lime zest adds a sharper tang if you want to experiment.

Herbs : Swap parsley with basil or thyme for a different herbal note.

Garlic : Shallots or garlic powder can work in a pinch, though fresh garlic delivers the best punch.

TIPS FOR SUCCESS

Dryness is key - Wet scallops won't sear properly.

Don't overcrowd - Searing requires space between each scallop.

Use high-quality butter - It's the backbone of the sauce.

Watch the garlic - Add it late to prevent burning and bitterness.

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

Original recipe: <https://chefmaniac.com/quick-fancy-scallops-with-garlic-zest-and-buttery-herb-sauce/>