

## Golden Seared Scallops with Garlic Lemon Butter Sauce: Easy Recipe

Elevate your weeknight dinner or impress your guests with these exquisite



**TIME**  
**2 min**

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### INGREDIENTS

6 large scallops, cleaned (sea scallops recommended)  
2 tablespoons unsalted butter, divided  
2 cloves garlic, minced  
Juice of 1 lemon (freshly squeezed recommended)  
Fresh thyme, 1-2 sprigs or 1/2 teaspoon fresh leaves  
Salt and black pepper to taste

### DIRECTIONS

1. Let's get these delicious : Golden Seared Scallops cooking!
2. Prepare the : Scallops: If your scallops came with a small, tough muscle on the side, gently pull and remove it. Lay the scallops on a plate lined with several layers of paper towels. Place more paper towels on top and press gently to pat them very dry. This step is crucial for achieving a good sear. Season both sides of the scallops generously with salt and black pepper.
3. Heat : Skillet & Cook First Side: Heat a large, heavy-bottomed skillet (cast iron or stainless steel is ideal) over medium-high heat until it is very hot (a drop of water should sizzle and evaporate immediately). Add 1 tablespoon of the unsalted butter to the hot skillet. Once the butter is melted and slightly foamy, carefully place the seasoned scallops in the pan, ensuring they are not touching each other (cook in batches if necessary to avoid overcrowding, which will steam the scallops instead of searing them). Sear for about 2 minutes on the first side without moving them. This allows a beautiful golden crust to form.
4. Flip & : Cook Second Side: After 2 minutes, carefully flip the scallops to the other side. Sear for another 2 minutes, or until a matching golden crust forms and the scallops are opaque around the edges but still slightly translucent in the very center (this indicates they are perfectly cooked and tender). Do not overcook!
5. Make the : Sauce: Using a slotted spoon, carefully transfer the seared scallops to a clean plate and keep

them warm. Lower the heat in the skillet to medium-low. Add the remaining 1 tablespoon of butter to the pan along with the minced garlic. Sauté for about 1 minute until the garlic is fragrant and lightly golden, being careful not to burn it. Pour in the juice of 1 lemon and add the fresh thyme sprigs (or leaves). Stir gently, scraping up any browned bits from the bottom of the pan. Let the sauce simmer gently for about 30 seconds to a minute to reduce slightly.

6. **Serve:** Remove the thyme sprigs (if used). Spoon the fragrant garlic lemon butter sauce generously over the seared scallops. Garnish with a fresh sprig of thyme or chopped parsley if desired. Serve immediately for a delicious, gourmet meal.

## SWAPS & NOTES

**Scallops:** Use large sea scallops for best results.

Ensure they are "dry-packed" if possible (not soaked in phosphates), as dry-packed scallops sear better.

If they feel wet, pat them very dry.

**Unsalted Butter:** This allows you to control the saltiness of the dish.

## TIPS FOR SUCCESS

**Pat Dry, Seriously Dry:** This is THE most important tip for searing scallops.

Any moisture will prevent a golden crust from forming.

**Hot Skillet:** Ensure your skillet is very hot before adding scallops.

A cold pan will cause them to stick and steam.

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

Original recipe: <https://chefmaniac.com/golden-seared-scallops-with-garlic-lemon-butter-sauce-easy-recipe/>