

Easy Garlic Butter Parmesan Baked Scallops

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OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 lb large scallops, patted dry
- 4 tablespoons butter, melted
- 3 cloves garlic, minced
- 1/4 cup breadcrumbs
- 1/4 cup Parmesan cheese, grated
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon lemon juice
- Salt to taste
- Black pepper to taste
- Lemon wedges for serving

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 400°F (200°C).
2. Make the Garlic Butter: In a small bowl, combine:
3. Melted butter
4. Minced garlic
5. Lemon juice
6. Salt
7. Black pepper
8. Mix well.
9. Arrange the Scallops: Place the scallops in a single layer in a baking dish.
10. Pour the garlic butter mixture evenly over the scallops.
11. Prepare the Topping: In another bowl, combine:
12. Breadcrumbs
13. Grated : Parmesan cheese
14. Chopped parsley
15. Mix until evenly combined.
16. Add the Topping: Sprinkle the breadcrumb mixture evenly over the scallops.
17. Bake: Bake for 10-12 minutes, until:
18. The scallops are opaque
19. The topping is golden brown
20. Be careful not to overcook, as scallops can become tough.
21. Serve: Serve the scallops hot with fresh lemon wedges on the side for a bright, fresh finish.

SWAPS & NOTES

Fresh vs frozen scallops: Frozen scallops work well if fully thawed and patted dry.

Breadcrumb options: Panko breadcrumbs create a crispier topping than traditional breadcrumbs.

Cheese alternatives: Romano cheese can be used instead of Parmesan for a sharper flavor.

Extra flavor: Add a pinch of red pepper flakes for a subtle kick.

TIPS FOR SUCCESS

Pat scallops dry Removing excess moisture helps them cook evenly.

Avoid overcrowding the pan Give scallops space so they bake properly.

Don't overcook Scallops cook quickly; overcooking can make them rubbery.

Use fresh garlic and lemon Fresh ingredients elevate the flavor of the dish.

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

Original recipe: <https://chefmaniac.com/easy-garlic-butter-parmesan-baked-scallops/>