

Tasty Scallops with Blue Label Organic Herbs

Ingredients

½ - ¾ pound sea scallops
3 tablespoons butter, divided
¾ teaspoon lemon juice
1 teaspoon fresh parsley, minced
1 ½ teaspoons fresh chives, minced
¼ teaspoon fresh tarragon, minced
¼ teaspoon garlic salt
¼ teaspoon black pepper
2 tablespoons dry bread crumbs

Directions

Preheat oven to 350 degrees.

Place scallops in a greased 1-qt. baking dish.

In a small bowl, mix 2 tablespoons melted butter, lemon juice, herbs, garlic salt, and pepper.

Drizzle over scallops.

Mix bread crumbs with remaining melted butter.

Sprinkle over top of scallops.

Bake, uncovered, until scallops are firm and opaque, or 20-25 minutes.

Serve immediately.

Enjoy!



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