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featured recipe!

Crispy Baked Scallops

Serves 4

Ingredients

- 16 large sea scallops, (1 - 1 ½ pounds)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon coarse ground black pepper
- 1/4 teaspoon paprika
- 1/8 teaspoon cayenne pepper
- 1/2 cup panko breadcrumbs
- 4 tablespoons Parmesan cheese, grated
- 2 tablespoons parsley, chopped
- 4 tablespoons unsalted butter, melted
- 2 tablespoons extra-virgin olive oil

Directions:

Preheat oven to 400 degrees.

Dry scallops well with paper towel and remove any attached side-muscle on the scallop by pinching and tearing it away from the scallop.

Combine the salt, pepper, paprika, cayenne, panko, Parmesan, parsley, olive oil, and butter in a bowl stirring well until combined.

Place the scallops into an 8x10 baking dish, then cover with the breadcrumb mixture.

Bake for 15-18 minutes or until the topping is browned.