



Coquilles Saint Jacques (Scallops)

ingredients

- 1 pound scallops
- lemon juice
- ½ cup all purpose flour
- ¼ tsp salt
- ¼ tsp pepper
- ¼ c olive oil
- 2 tbsp. minced scallions
- 1 clove garlic, finely chopped
- 2 tbsp. butter
- 2 tbsp. fresh parsley, chopped

directions

- Cut scallops in ½ inch pieces.
- Sprinkle with lemon juice.
- Combine flour, salt & pepper in bowl.
- Coat scallops with flour mixture
- Heat oil in 10-inch skillet.
- Cook scallops for 5 minutes or until lightly browned.
- Remove from heat.
- Cook butter, garlic and scallions over low heat for two minutes
- Add parsley.
- Pour over scallops and serve.