

Quick & Easy Scallops



Ingredients

- 1 – 1 ¼ lbs sea scallops
- 2 teaspoons unsalted butter
- 2 teaspoons olive oil
- salt & pepper

Rinse scallops with cold water and pat dry. Add the butter and the oil to a large sauté pan on high heat. Salt and pepper the scallops. Once the butter and oil is hot, gently add the scallops. Sear the scallops for 1 ½ minutes on each side. Serve immediately.