

## Introduction

Garlic Butter Baked Scallops are a delightful seafood dish that showcases the natural sweetness of scallops enhanced with a rich garlic butter sauce and a crispy breadcrumb topping. This dish not only captures the essence of coastal cuisine but is also simple enough to prepare for an intimate dinner or a special gathering. The scallops are baked to perfection, offering a mouthwatering combination of flavors and textures that is sure to impress your family and friends.

In this article, we will explore the ingredients and preparation methods for baking succulent scallops, discuss various cooking techniques, and offer some tips and variations to elevate this dish further. Whether you are a seafood aficionado or trying scallops for the first time, this recipe will guide you through every step to create a restaurant-quality meal at home.

## Detailed Ingredients

Garlic Butter Baked Scallops require a selection of fresh and flavorful ingredients:

- large scallops: 1 lb, patted dry
- butter: 4 tbsp, melted
- garlic: 3 cloves, minced
- breadcrumbs: 1/4 cup
- Parmesan cheese: 1/4 cup, grated
- fresh parsley: 1 tbsp, chopped
- lemon juice: 1 tbsp
- salt and pepper: to taste
- lemon wedges: for serving

## Prep Time

Preparation time for this dish is quite minimal, making it an excellent choice for a last-minute dinner idea. The total prep time is approximately 10 minutes.

## Cook Time, Total Time, Yield

Cooking the scallops will take about 12 minutes, bringing the total time for the recipe to around 22 minutes. This recipe yields 4 servings, making it perfect for a small gathering or

a family dinner.

### **Detailed Directions and Instructions**

#### **Preheat the Oven**

To begin, preheat your oven to 400°F (200°C). This temperature is ideal for achieving that perfect golden crust on the breadcrumb topping while ensuring the scallops are cooked evenly.

#### **Prepare the Garlic Butter**

In a small bowl, combine the melted butter with the minced garlic, lemon juice, salt, and pepper. Whisk these ingredients together until thoroughly combined. This garlic butter will be the star of the dish, infusing the scallops with rich, savory flavors.

#### **Assemble the Scallops**

Next, place the patted dry scallops in a single layer in a baking dish. It's important that they are not overcrowded, as this allows for even cooking. Once arranged, pour the prepared garlic butter mixture over the scallops, ensuring each one is well-coated to absorb maximum flavor.

#### **Add the Topping**

In another small bowl, mix the breadcrumbs, grated Parmesan cheese, and chopped parsley. This mixture will create a crunchy, flavorful topping that contrasts beautifully with the tender scallops. Sprinkle this breadcrumb mixture evenly over the scallops, ensuring an even coating for a consistent baking result.

#### **Bake**

Place the baking dish in the preheated oven and bake for 10-12 minutes. The scallops are ready when they become opaque and the breadcrumb topping turns golden brown. Keep an eye on them to avoid overcooking, as scallops can toughen if baked for too long.

#### **Serve**

Once baked, serve the scallops hot, garnished with lemon wedges on the side. The acidity of the lemon juice will brighten the rich flavors of the garlic butter and make the dish even

more appetizing.

### Notes

- Ensure that the scallops are patted dry before cooking to achieve a good sear and prevent excess moisture.
- Feel free to substitute the breadcrumbs with panko for an even crunchier topping.
- If you don't have fresh garlic, garlic powder can be used but be sure to adjust the quantity to taste.

### Cook techniques

- Baking: This method involves cooking the scallops in the oven, which provides even heat distribution for perfectly cooked seafood.
- Broiling (optional): For a crispy top, switch to broil for the last minute or two, keeping a close watch to prevent burning.
- Sautéing (if desired): Sautéing the scallops briefly in a hot skillet before baking can add a seared flavor.

### FAQ

#### Can I use frozen scallops for this recipe?

Yes, you can use frozen scallops. Make sure to thaw them completely and pat them dry before proceeding with the recipe.

#### What type of scallops are best for baking?

U.S. sea scallops (often called "large scallops") are recommended due to their size and sweet flavor. Avoid smaller bay scallops for this recipe as they may overcook quickly.

#### Can I make Garlic Butter Baked Scallops ahead of time?

While it's best to bake them fresh, you can prepare the garlic butter and breadcrumb mixture in advance. Store them separately in the refrigerator until you're ready to assemble and bake.

## Conclusion

Garlic Butter Baked Scallops make for a decadent yet straightforward meal that delivers on flavor and presentation. The combination of garlic, butter, and Parmesan creates a dish that is rich and satisfying, while the method is both accessible and quick. With only a few steps, you can impress your friends and family or indulge in a personal treat at home.

Experimenting with this recipe can lead to delightful variations. Whether you add more herbs, try different types of cheeses, or even toss in some spicy breadcrumbs, the core flavors will remain a classic favorite. It's a dish that is bound to keep everyone coming back for more.

### More recipes suggestions and combination

#### Herb-Crusted Baked Salmon

If you love seafood dishes, try herb-crusted baked salmon. The rich, fatty flavor of salmon pairs wonderfully with a variety of herbs and a crispy topping.

#### Garlic Butter Shrimp

For a similar flavor profile, try garlic butter shrimp. Cook them in the same garlic butter sauce for a quick and delicious alternative to scallops.

#### Lemon Garlic Roasted Vegetables

Complement your scallops with a side of lemon garlic roasted vegetables. The fresh, tangy flavors will enhance your seafood experience.

#### Spaghetti Aglio e Olio

This simple pasta dish features garlic and olive oil, making it a great pairing with garlic butter baked scallops for a complete meal.

#### Classic Caesar Salad

A Caesar salad with homemade croutons would be a perfect fresh side to cut through the richness of the scallops.

With these suggestions, you can round out your meal and create a delightful dining



experience that will impress any guest. Enjoy your culinary journey!