



# Garlic Butter Baked Scallops



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## Introduction

Garlic butter baked scallops are a delightful seafood dish that combines tender scallops with a rich and flavorful garlic butter sauce. This recipe is not only simple to follow but also results in an elegant meal that can impress family and friends. Perfect for special occasions or a cozy dinner at home, these scallops are sure to please any palate.

## Detailed Ingredients with measures

- Fresh scallops (1 pound)
- Unsalted butter (1/2 cup)
- Fresh garlic, minced (4 cloves)
- Fresh parsley, chopped (2 tablespoons)
- Lemon juice (1 tablespoon)
- Salt (to taste)
- Black pepper (to taste)
- Paprika (1 teaspoon, for garnish)

## Prep Time

The preparation time for garlic butter baked scallops is approximately 10 minutes. This quick prep makes it easy to fit this recipe into a busy schedule while still creating a gourmet dish.

## Cook Time, Total Time, Yield

The cooking time for the scallops is about 15 minutes. Therefore, the total time from prep to serving is roughly 25 minutes. This recipe yields about 4 servings, making it a perfect choice for a small gathering or a family meal.





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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 425°F (220°C) to prepare for baking the scallops.

### Step 2: Prepare the Scallops

Rinse the scallops under cold water and pat them dry with paper towels. This will help them sear nicely.

**Step 3: Make Garlic Butter Mixture**

In a small bowl, combine melted butter, minced garlic, and fresh parsley. Mix well to ensure an even distribution of flavors.

**Step 4: Arrange Scallops**

Place the scallops in a single layer in a baking dish. Ensure there is space between them for even cooking.

See also [Lemon Cake to Die For](#)

**Step 5: Apply Garlic Butter**

Drizzle the prepared garlic butter mixture over each scallop, making sure they are generously coated.

**Step 6: Bake the Scallops**

Transfer the baking dish to the preheated oven and bake for 12-15 minutes. The scallops should be opaque and cooked through.

**Step 7: Broil for Extra Color**

For a golden top, switch the oven to broil and cook for an additional 2-3 minutes, watching closely to prevent burning.

**Step 8: Serve Immediately**

Remove the scallops from the oven, and serve them hot. Garnish with extra parsley if desired.

## Notes

### **Note 1: Freshness of Scallops**

Use fresh, high-quality scallops for the best flavor and texture. Frozen scallops can also be used; just thaw them completely prior to cooking.

### **Note 2: Adjusting Garlic**

Feel free to adjust the amount of garlic in the butter mixture according to your taste preference.

### **Note 3: Serving Suggestions**

These garlic butter baked scallops pair well with a side of vegetables, pasta, or a light salad.

### **Note 4: Storage**

Leftover scallops can be stored in an airtight container in the refrigerator for up to 2 days. Reheat gently to avoid overcooking.



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## Cook techniques

### Choosing Scallops

Select fresh, plump sea scallops for the best flavor and texture. Look for scallops that are moist and have a slightly sweet aroma.

### Marinating Scallops

For enhanced flavor, marinate the scallops briefly in a mixture of garlic, butter, and herbs before baking.



### **Baking Technique**

Bake scallops in a preheated oven at a high temperature to ensure they cook evenly and develop a slight golden crust on top.

See also Hot Water Cornbread

### **Broiling Option**

Alternatively, broil the scallops for a few minutes to achieve a charred exterior while keeping the inside tender and juicy.

### **Serving Suggestions**

Serve baked scallops immediately with additional garlic butter sauce drizzled over the top and fresh herbs for garnish.

## **FAQ**

### **What type of scallops should I use for this recipe?**

Sea scallops are recommended for their size and flavor, but bay scallops can also be used if adjusted for cooking time.

### **Can I use frozen scallops?**

Yes, frozen scallops can be used, but ensure they are fully thawed and patted dry before marinating or baking.

### **How long should I bake scallops?**

Bake scallops for about 10-12 minutes, depending on their size, until they are opaque and cooked through.



**Can I make this recipe ahead of time?**

It's best to cook scallops just before serving, but you can prepare the garlic butter mixture in advance and store it in the refrigerator.

**What can I serve with baked scallops?**

Baked scallops pair well with sides like rice, pasta, or a fresh salad, and can also be served with crusty bread to soak up the garlic butter.



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## Conclusion

The Garlic Butter Baked Scallops combine rich flavors and a delightful texture, making them a perfect dish for seafood lovers. The buttery garlic sauce enhances the natural sweetness of the scallops, resulting in a gourmet meal that's easy to prepare. Ideal for special occasions or a cozy dinner at home, these baked scallops are sure to impress.

## More recipes suggestions and combination

### **Garlic Butter Shrimp**

Swap scallops for shrimp in a similar garlic butter sauce for a quick and savory dish.

See also [Air Fryer Steak Fajitas Recipe for Easy Meals](#)

### **Lemon Herb Grilled Fish**

Pair grilled fish with a lemon herb glaze for a light and refreshing seafood option.

### **Baked Lobster Tail with Garlic Butter**

Try this indulgent twist by using lobster tails topped with the same garlic butter mix.

### **Creamy Garlic Pasta**

Serve your scallops over a bed of creamy garlic pasta for a complete meal.

### **Stuffed Bell Peppers**

Use a mixture of scallops, rice, and spices as a filling for bell peppers for a colorful dish.



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