




# Gordon Ramsay’s Pan-Seared Scallops


Experience the exquisite taste of perfectly seared scallops in this recipe. The scallops develop a delightful golden-brown crust and remain tender inside, creating a luxurious and satisfying meal.

 Seafood


 Dinner

 **Prep Time**


5 Minutes

 **Cook Time**


10 Minutes

 **Servings**


More than six Person

 **Difficulty**

Easy

 **Diet**

Non Veg

 **Ingredients**

7

## Directions

- Pat the scallops dry with paper towels.
- Season both sides of the scallops with salt and pepper.
- Heat a large skillet over medium-high heat. Add olive oil and heat until shimmering.
- Add scallops to the pan and sear for 2 minutes per side, until golden brown and opaque.
- Add unsalted butter to the pan, melt, and spoon over the scallops.
- Remove scallops from pan and arrange on a serving plate.
- Garnish with parsley and serve with lemon wedges.

## Ingredients

| Name            | Measurement | Quantity | Notes                     |
|-----------------|-------------|----------|---------------------------|
| Lemon           | Other       | N/A      | For serving               |
| Salt            | Other       | N/A      |                           |
| Pepper          | Other       | N/A      |                           |
| Unsalted butter | Tablespoons | 2        |                           |
| Scallop         | Large       | 12       | Fresh or thawed if frozen |
| Parsley         | Other       | N/A      | For garnish               |
| Olive oil       | Tablespoons | 2        |                           |