



Fresh Herb Broiled Scallops

By Lawrence Riggs

Scallops have a subtle sweet flavor that is enhanced by the fresh herbs in this recipe. Pasta with tomato sauce is a nice way to complete the meal.

4 servings

Prep Time: 5 minutes

Cook Time: 30 minutes

Ingredients

- 1 teaspoon fresh oregano, chopped
- 1 tablespoon fresh parsley, chopped
- 1/2 medium yellow onion, minced
- 1 garlic clove, minced
- 1 teaspoon freshly ground black pepper
- 1/4 teaspoon lemon juice
- 1/2 teaspoon paprika
- 1 pound scallops
- 2 tablespoons extra virgin olive oil



Photo: Lori Eanes Photography

Instructions

Preheat broiler.

Combine oregano, parsley, onion, garlic, pepper, and lemon juice in a large mixing bowl.

Toss scallops in mixture until all are covered. Let marinate in refrigerator for 20 minutes.

Coat bottom of baking pan with olive oil.

Sprinkle paprika over scallops and transfer to baking pan.

Place pan in oven on rack about 4 inches away from broiler. Cook scallops for 7 to 8 minutes until golden brown on the outside and milky white in the middle. Adjust seasoning and serve.