

BAKED SCALLOPS – SHAKE N BAKE STYLE

INGREDIENTS;

SEA SCALLOPS

BUTTER

SEASONED BREADING FLAVOR OF CHOICE

(ALL QUANTITIES ARE BASED ON AMOUNT TO OF SCALLOPS AND DISH USED)

CHOOSE A DISH SCALLOPS WILL FILL. MELT BUTTER ENOUGH BUTTER TO FILL THE DISH AND WILL COVER APPROXIMATELY A HALF HEIGHT OF A SCALLOP. PLACE 1/2- 1 CUP OF BREAD CRUMBS IN A ZIPLOCK BAG. RINSE THE SCALLOPS AND TOSS IN ZIPLOC BAKE AND SHAKE. PLACE THE SCALLOPS IN THE DISH MAKING SURE THEY ARE ALL FLAT. THE BUTTER SHOULD BE JUST ABOUT TO THE TOP OF THE SCALLOP NOW.

BAKE AT 425 DEGREES FOR ABOUT 15 MIN. MAY BE QUICKER OR LONGER DEPENDING ON HOW MANY YOU HAVE IN THE DISH, SO BE SURE TO TASTE TEST!

RECIPE SHARED BY SHANNON MARCELINO