Scallops in Lemon Garlic Sauce

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Word Languages
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INGREDIENTS:
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 1 tablespoon minced garlic
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest
- 1 tablespoon Dijon mustard
- 2 tablespoons heavy cream
- 1 teaspoon chopped dill
- black pepper, as needed

DIRECTIONS:
1. Heat olive oil over medium-high heat. Once hot, add scallops to the pan. Gently press on them with a spatula so they make direct contact with the pan. Pan sear until golden brown, not moving them, about 3 minutes.
2. Add butter to the pan and allow it to melt. Flip scallops over, use a spoon to baste with butter. Cook until firm but tender, about 1 to 2 minutes. Turn off the heat and transfer to a clean plate.
3. Add garlic to the same pan, turning the heat up to medium. Saute until fragrant, 30 seconds. Add in lemon juice and lemon zest, scrape the pan to remove any browned bits and stir into the sauce, cook for about 1 minute. Turn off the heat and whisk in Dijon mustard and heavy cream.
4. Add scallops back to the pan, and warm over low heat, 2 minutes. Garnish with chopped dill and black pepper, serve warm.