

PATAGONIAN SCALLOP LINGUINE



INGREDIENTS:

- 1 - 1½ lb** Clearwater Patagonian Scallops
- 2 tbsp** Butter
- 2 tbsp** Olive oil
- 3-4 cloves** Fresh minced garlic
- 1/2** Fresh squeezed lemon
- ¼ cup** White wine
- to taste** Salt
- 2 tbsp** Finely chopped parsley
- 1 lb** Linguine

INSTRUCTIONS:

1. Prepare linguine according to package directions.
2. Rinse scallops and pat dry.
3. Melt half of the butter with half of the olive oil in a large, heavy skillet. Sauté half of the minced garlic until transparent.
4. Add half of the scallops and sauté over medium high heat until cooked (approximately 2 minutes). Repeat last 3 steps with second batch of scallops.
5. Add first batch of cooked scallops back into skillet. Add lemon juice, wine and salt. Simmer for 1 minute.
6. Pour over linguine and add chopped parsley and enjoy!



For other Patagonian scallop recipe ideas, please visit: clearwater.ca



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