

## **Ginger Scallops**

### **Ingredients**

12 large scallops, about 1 pound

2 tablespoons butter

2 tablespoons fresh ginger, finely chopped

2 tablespoons, green onion, finely chopped

Olive oil

Kosher salt and fresh ground pepper to taste



Mix butter, ginger and green onion. Heat non-stick pan on high then add 1 tablespoon oil.

When almost smoking, add half of the scallops and sear on both sides until nicely browned, 1-2 minutes a side.

When almost finished cooking, put half the ginger butter in the pan and toss scallops until all coated and serve.

Cook remaining scallops the same way, ya dig?

Makes 12 scallops.