



Fresh. Simple. Sustainable.

Incredibly Easy Bay Scallop Pasta

HOF

1 lb. pasta
3 tablespoons butter
¼ cup white wine
1 large (or 2 small) clove(s) garlic minced (or thinly sliced)
½ lb. bay scallops
¼ cup parsley minced
½ cup panko
Lemon juice to taste
Salt and pepper to taste

Boil pasta according to package directions. Drain, reserving ½ cup pasta water.

Melt 1 tablespoon butter in a small sauté pan, add ½ cup panko, sauté until panko is lightly browned.

Melt butter and add wine and garlic, cook about 1 minute. Add scallops and cook 1-2 minutes (be careful not to overcook them). Add pasta to pan, combine, add reserved pasta water a little at a time to make a nice sauce. Sprinkle with parsley; squeeze the lemon juice, and salt and pepper to taste. Sprinkle with panko.

NOTE: We often add additional herbs—thyme, chives—depending on what we have on hand.
Serves 3