

HOOKED ON FISH

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
¼ cup fresh mixed herbs (see note)
Lemon juice to taste
Salt and pepper to taste

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

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

While pasta is cooking, melt butter in reserved pan. 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 use whatever herbs we have on hand—thyme, chives, basil, parsley—have fun with it!
Serves 3