



# Seared Medallions

with Garlic  
Basil Butter

**Cooke**  
FOODSERVICE+



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## INGREDIENTS

- 12 oz Scallop medallions
- Salt and pepper
- 2 ½ tbsp butter (divided)
- 2 garlic cloves
- 1 cup fresh basil
- ½ lemon zest

## INSTRUCTIONS

### Sear scallops

1. Wash scallops and pat dry with paper towel. Season with salt and pepper.
2. Heat a medium sized skillet on high heat. When pan is hot, melt 1 tsp butter and place scallops in the pan.
3. If necessary, work in batches to avoid overcrowding the pan.
4. Sear without moving them for a few minutes until the bottom forms a crust. Turn over and cook about another minute or two, until the center is slightly translucent, and the bottom is seared.
5. Remove from pan and set aside on a warm plate.

### Make garlic butter sauce

6. Add the remainder of the butter and garlic to the pan. Cook until garlic browns and is fragrant, then take pan off the heat. Stir in basil leaves and lemon zest.
7. Plate scallops and pour garlic butter basil over top.
8. Serve with your favorite greens or pair with a fresh salad!

