

Pan Seared Scallops

3 tbsp. Olive oil

3tbsp. butter

Creole seasoning

Rinse scallops and pat dry.

Add the butter and olive oil to a large pan on medium high heat.

Lightly sprinkle with creole seasoning.

Add scallops and sear for about 2 minutes on each side. They should have a golden color to them while still being translucent in the center.

There you have it.