



Garlic Festival Garli Garni Scallops

Scallops Ala' Garlic Festival

Ingredients:

- ♦ 2 Lbs. large sea scallops
- ♦ 2 Tablespoons **Garlic Festival
Garli Garni seasoning**
- ♦ 3/4 Cup of unsalted butter



Directions:

Melt butter in skillet over medium-high heat and slowly stir in Garli Garni. For more flavor, add more.

Add scallops and cook for several minutes on one side, then turn over and cook until scallops are firm and opaque.

We like to serve over risotto then drizzle with the remaining garlic mixture. Serve with asparagus or your favorite vegetable and enjoy!

This recipe can also be used for a delicious shrimp scampi!



Try these other Garlic Festival flavors in this recipe;
Garli Ghetti for a cheesy flavor
Lemon Ghetti for a wonderful lemon flavor.



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in
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