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Saved by 85

Ready In: **15 mins**
 Prep: **15 mins**
 Servings: **2**

Grilled Scallops

★★★★★ 5.00 (1)
 Gluten free

Ingredients

16 (about 1 lb) Wegmans Fresh Sea Scallops, side-muscle removed, patted dry
Salt and pepper to taste
2 tsp Wegmans Organic Extra Virgin Olive Oil

Nutrition Information

Nutrition Information is per serving

Omega-3 Fats	280.mg
Protein	30.g
Added Sugar	0.g
Fiber	0.g
Carbohydrate	8.g
Sodium	970.mg
Cholesterol	60.mg
Saturated Fat	1.g
Fat	5.g
Calories	190.



Ingredients (2)

Wegmans Italian Classics Organic Olive Oil, Extra Virgin
\$7.99 / ea

Wegmans Fresh Sea Scallops, 15-20 count per lb
\$25.49 / ea

Directions

VIEW STEP BY STEP

1. Preheat grill on HIGH 10 min. Place nonstick foil on cleaned grill grate. Season scallops with salt and pepper; drizzle both sides lightly with oil.
2. Add scallops to grill; close lid. Grill about 3 min. Turn over.
3. Grill about 1 min. Remove from grill (120 degrees).
4. Let rest 2 min (135 degrees).
5. Chef Tip: *Try replacing salt and pepper with any of our Seasoning Shak'rs.
*Finish with a drizzle of lemon juice. *Fresh scallops can be replaced with frozen scallops.

Reviews

★★★★★ 5.00 (1)

Enter Star Rating 1



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5 ★	1
4 ★	0
3 ★	0
2 ★	0
1 ★	0

1-1 of 1 Reviews

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Craig

Reviews: 12

★★★★★ 13 days ago

Great recipe!

Simple, easy and delicious! My family loves scallops and this recipe is a pleaser!

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