

Baked Scallop Casserole

Serves 4-6 (if you are serving more, double or triple the ingredients)

Scallop Casserole is the perfect comfort food for the upcoming cold months & winter holidays.

Ingredients

- 2lb 20/30 scallops (Smaller size is preferred, but any size scallop will work for this)
- 2 stock scallions – green & white parts. Finely chopped
- 1.5 cups half and half
- 2 roll ritz crackers - crushed
- 1 cup margarine or butter melted
- 1/2 cup parmesan cheese
- 2 tsp lemon juice
- 2 tsp salt
- 1 tsp pepper
- Fresh parsley flakes, to garnish

1. Combine half and half, lemon juice, melted butter, salt & pepper in a bowl. Lay scallops flat along the baking dish.
2. Pour the cream/butter mixture in the baking dish with the scallops.
3. Cover the top layer with the crushed ritz crackers.
4. Preheat oven to 325 degrees. Bake for 20 minutes with foil on, then remove the foil and bake for an additional 5 minutes.
5. To brown the top a little more, turn the oven on the broil for the last few minutes. Keep an eye on it
6. Serve the baked scallops hot, sprinkled with fresh herbs like chopped chives or parsley and garnished with a bit of lemon.

