

## Sea Scallops with Citrus Beurre Blanc

---

### Description

---

Serves 2-3. One pound of wild sea scallops are pan sautéed and topped with a flavorful buttery sauce laced with touches of citrus and fresh thyme. Elegant and so delicious. **Entree Includes:** Scallops and beurre blanc sauce.

### Cooking Instructions

---

**This dish includes 2 parts:** Scallops and Citrus Beurre Blanc.

**Scallops:** Make sure scallops are thawed. If not, QuickThaw by submerging the well-sealed bag in cool water for 5-10 min. Pat scallops dry. Lightly salt and pepper them on both sides. In a large skillet, add 1-2 Tbls oil and spread to cover the pan. Heat pan on low-med heat until oil is hot. Place scallops in pan and sauté 3-4 min each side over low-medium heat, using a spatula to turn once. Set scallops aside on a plate while you prepare the beurre blanc in the same skillet.

**Beurre Blanc:** Remove butter pats from sauce container and set aside for now, letting thyme stick to them. Pour liquid sauce contents into skillet and increase to medium-high heat. Make sure all sauce is scraped out of the container. Simmer until sauce is reduced by half, stirring. Remove skillet from heat, add pats of butter/thyme to sauce. Whisk until creamy.

**Internal Temperature:** 145F.

**Serving Suggestions:** Spoon sauce over scallops. Serve with oven-roasted asparagus and a field green salad. Chardonnay.

**Please Note:** Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

### Nutritional Information

---

**Per Serving:** Nutritional information coming soon.

**Contains:** Dairy. Shellfish (scallops). Soy.

**Lifestyle:** Keto-Friendly. Gluten-Free. Nut-Free.

**Ingredients:** sea scallops, lemon juice, orange juice, butter, thyme sprigs, chicken base (contains small amount of sugar), rice flour, canola oil.

**Please Note:** Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 3 servings per entrée, unless otherwise stated.

---



Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.