

linguine with sea scallops burnt butter, parsley & garlic

serves 4

gather:

400gm linguine pasta

3 cloves of [Garlic](#), crushed

1kg (roughly 30) scallops

100gm unsalted butter

¼ cup chopped [Curly Parsley](#)

Salt and pepper to taste

create:

Cook pasta until al' dente in a large pan of salted boiling water. Drain well. Cook scallops 2 to 3 minutes on each side set aside and keep warm.

In a large frying pan add butter and cook for 4 minutes until butter starts to turn a deep nut-brown colour.

Add garlic and continue cooking for another minute. Add linguine and Curly Parsley toss well. Season with salt and pepper.

Serve with fresh crusty bread.