

A YUMMY KING OYSTER TWIST ON SCALLOPS

King Oyster 'Scallops'

INGREDIENTS

Palumbo Foods King Oyster Mushrooms

Salt and Pepper

Butter

Minced Garlic

Paprika

Lemon Juice

Fresh Parsley

Olive Oil

INSTRUCTIONS

- 1 Cut the ends of the King Oysters, then slice 1/2 to 1 inch for scallop affect and place on a baking tray
- 2 Sprinkle Salt, Pepper and Paprika on top of the 'Scallops'
- 3 Preheat a hot skillet on stove at medium to low heat
- 4 Coat the skillet with a thin layer of Olive Oil
- 5 Place the 'Scallops' seasoned side down on the skillet
- 6 While first side is searing, repeat step two on the non searing side
- 7 Cook for about two minutes then flip to the other side (Should be golden brown)
- 8 Place the 'Scallops' back on baking tray
- 9 Add butter, minced garlic, lemon juice and fresh parsley to the previously used skillet
- 10 Let it simmer for a minute then turn heat off
- 11 Add 'Scallops' back to the skillet and gently toss them or use a spoon to pour the souce over the 'Scallops'
- 12 ENJOY!

[SOURCE](#)



Dinner