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Recipes

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By Course

By Ingredient

Grilling Seafood

Paleo-Friendly

Best Weeknight Seafood Recipes

Seafood

Favorite

Main Course

Recipes Ready in Under 30 Minutes

Top Summer Seafood Recipes

Grilled Scallops

Ready In: 15 mins

Prep: 15 mins

Servings: 2

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.

Grilled Scallops

5.00 (1)

G

Gluten free

SAVE R

Saved by 85



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

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)

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5 ★	1
4 ★	0
3 ★	0
2 ★	0
1 ★	0

1-1 of 1 Reviews

Sort By Highest Rated



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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