

MOURAD'S ALMOND CRUSTED SEA SCALLOPS



DIRECTIONS

1. Preheat oven to 500 degrees Fahrenheit
2. In a food processor, pulse the almonds until chopped (pea size or smaller). Place in a mixing bowl.
3. Zest one lemon. Add zest to the bowl of almonds.
4. Separate parsley tops from stems. Place tops in a food processor.
5. Juice both lemons, add to the parsley and process until smooth. Transfer to the mixing bowl.
6. Add panko and olive oil to the mixture and combine to form a paste. Add salt and pepper.
7. Place scallops close together on a cookie sheet, top each scallop with a teaspoon of the almond mixture. Bake for 15 to 18 minutes.
8. Serve as an appetizer or with veggies and a starch as an entrée.

SHOPPING LIST

2 lbs large scallops (25 to 30)

8 oz raw almonds

1 bunch Italian parsley,
washed and dried

1/2 cup panko bread crumbs

2 lemons

1/4 cup olive oil

Salt & pepper to taste