

Bay Scallop Pasta

Ingredients

- 1 pound bay scallops
- 1 small package of basil (chopped very fine)
- 2 cloves garlic chopped very fine
- 1 wedge of lime
- 1 tablespoon olive oil
- 1 8 ounce package of angel hair
- 1 ½ teaspoons dried oregano
- Ground pepper to taste
- Ground salt to taste
- ½ stick of butter
- 2 ounces dried parmesan cheese

Preparation

- **Step 1:** Prepare angel hair pasta, drain and set aside. (you may have to mix a little water in periodically to keep the pasta from becoming a bread ball)
- **Step 2:** Heat a large skillet until it's very hot at med- high heat
- **Step 3:** Make sure scallops are very very dry (pat them down with a paper towel)
- **Step 4:** Add half stick of butter and garlic and finely chopped basil to hot pan then add in scallops and oregano
- **Step 5:** The scallops cook quick so let them cook for about 2 minutes then add cooked angel hair to the pan and mix evenly
- **Step 6:** The pasta is ready to plate, when you plate the pasta add extra scallops on top of the pasta and then add salt and pepper to taste and possibly a twist of lime