

Tagliatelle with Scallops

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/tagliatelle-pasta-recipe-indian>

Ingredients:

- 2 lemons
- 1 1/2 pounds sea scallops or bay, rinsed and patted dry
- 1/2 teaspoon salt plus more, to taste
- 1/2 teaspoon freshly ground pepper plus more, to taste
- 8 tablespoons unsalted butter at room temperature
- 2 tablespoons olive oil
- 4 garlic cloves minced
- 2/3 cup dry white wine
- 1 pound tagliatelle or linguine
- 1/4 cup fresh chives finely snipped
- 3 tablespoons fresh bread crumbs lightly toasted

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 155 milligrams
4. Fat: 33 grams
5. Fiber: 3 grams
6. Protein: 36 grams
7. SaturatedFat: 15 grams
8. Sodium: 620 milligrams
9. Sugar: 1 grams

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