

SCALLOPS ON THE HALF SHELL WITH PARMESAN CHEESE



Ingredients

- Freshly cleaned bay scallops leaving meat attached on the bottom shell
- Teaspoon of Old Bay
- Table spoon of fresh chives
- 2 table spoons of shaved Parmesan Cheese
- ½ Stick of Butter

Sprinkle equal parts of ingredients on each scallop and bake on cookie sheet at 450 degrees for 12 minutes.

Server hot!